

# CAP ANDRITXOL

## BODEGA

# VIGÍLIA



### BASIC INFORMATION

- IGP vi de la Terra de Mallorca
- Wine: Rosé
- Year: 2018
- Varieties: 100 % Manto negro.
- Winery: Cap Andritxol
- Origin of the grapes: Sta Maria del camí

### PRODUCTION

- Harvesting: hand-collected into 12 kg boxes and selection in the field.
- Transport and entry of grapes: Transported in cold trucks, with a minimum time between field and entry for production.
- Production: Gentle pressing with no contact with oxygen. Static defrosting and fermentation with a controlled temperature of 14-16 °, in small stainless vats, 5000L.
- Ageing: Ageing on thin lees for 4 months in vat.

### PRESENTATION OF THE PRODUCT

- Bottle: Bordeaux bottle 325mm in height.
- Capacity: 75 cl
- Boxes: Cardboard boxes of 6 Bottles/box.

### TASTING NOTES

- Colour: Rosé wine, onion-peel in colour, with hints of very pale orange. A clear, bright wine.
- Nose: High, clear aromatic intensity, very fruity with clear aromas of cherry lollipop and red fruits.
- Taste: Fresh, mild entry, pleasant in the mouth. Very light and refreshing, with a fresh and pleasant finish.

### OTHER INFORMATION

- Serving temperature: 10 °C
- Consumption: Between 1 and 2 years.
- Pairing: Any kind of white meat, light pasta dishes, and rice.
- Origin: Sencelles- Mallorca

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