

# CAP ANDRITXOL

## BODEGA



# CORSARI

## BASIC INFORMATION

- IGP vi de la Terra de Mallorca
- Wine: White wine
- Year: 2020
- Varieties: Giro ros 43% + Malvasia 42% + Prensal blanc 15%
- Winery: Cap Andritxol
- Origin of the grapes: Sta maria del camí and Felanitx

## 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 steel vats, 5000L.
- Ageing: Ageing on thin lees for 3 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: Pale gold with golden reflections. Clean and bright.
- Nose: Pale gold with golden reflections. Clean and bright.
- Mouth: Dry attack, sweet tasteful pass, hot and pleasant mouth well underpinned by a correct acidity. We can find notes of white fruit such as apple, exotic fruit green pineapple, grapefruit, in the retro nasal. Refreshing and juicy mouth finish. Easy to drink with an after taste medium long.

## OTHER INFORMATION

- Serving temperature: 8 – 10 °C
- Consumption: Between 1 and 2 years.
- Pairing: Any kind of rice, fish, and perfect for sushi.
- Origin: Sencelles- Mallorca

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