CAP ANDRITXOL



BASIC INFORMATION

- IGP vi de la Terra de Mallorca
- Wine: White wine
- Year: 2020
- Varieties: 100% Prensal Blanc
- Winery: Cap Andritxol
- Origin of the grapes: Felanitx and 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 at a controlled temperature of 14-16 °, in small stainless steel vats, 5000L. Ageing: Ageing on thin lees for 1 month 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 yellow with greenish reflections. Clean and bright.
- Nose: medium aromatic intensity, with clear aromas of white fruit as apple, pear and exotic fruit like green pineapple or nectarine.
- Mouth: dry, light and soft attack with a very fresh and pleasant passage through the mouth due to its good acidity. Retro nasal with new notes of white fruit as apple and pear, with certain citrus memories to grapefruit. Refreshing mouth finish, with a medium cheerful after taste, which invites you to drink.

OTHER INFORMATION

- Serving temperature: 8 10 °C
- Consumption: Between 1 and 2 years.
- Pairing: Any kind of salad, light pasta dishes and rice.
- Origin: Sencelles- Mallorca

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