

# CAP ANDRITXOL

## BODEGA



## VIGÍLIA

### BASIC INFORMATION

- IGP vi de la Terra de Mallorca
- Wine: Rosé
- Year: 2020
- 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: Orange red with onion skin trim. Clean and bright.
- Nose: medium high intensity with clear aromas of ripe red fruit such as strawberry, raspberry and lactic notes with hints of strawberry and banana yogurt. Floral lily notes.
- Mouth: Dry attack that results in a very tasty passage, very fruity. Kind and warm with good acidity. It is subtle, elegant and suggestive. Slightly bitter mouth finish with orange peel hints, that invites you to drink. Kind after taste, that persists fresh.

### 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

**Bodega Cap Andritxol S.L.**  
Carretera de Montuiri, Km. 2,7  
07140 Sencelles (illes Balears)  
info@capandritxol.com