

CAP ANDRITXOL

BODEGA



CORSARI

BASIC INFORMATION

- IGP vi de la Terra de Mallorca
- Wine: White wine
- Year: 2021
- Varieties: Prensal 52%, Giro ros 26%, Chardonnay 22%
- Alcohol: 12,5%
- Winery: Cap Andritxol
- Origin of the grapes: Sencelles

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: Medium intensity of good quality. Memories of stone fruit like peach and loquat or exotic fruit like custard apple, ripe pear and melon.
- 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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