

TASTING TEST

MARGES

2023



TASTING NOTES

"The Serra de Tramuntana in a bottle"

Light yellow in color. Its aroma is fruity, pineapple, pear and banana mixed with the spicy notes of the Mantonegro, reminiscent of dried figs, almonds and walnuts and sweet notes of candy. The palate is voluminous with a slight saline character. Refreshing, complex, long and deep.

PAIRINGS

Appetizers, nuts, light dishes, avant-garde gastronomy and Asian cuisine.

TEMPERATURE

10-12°

TECHNICAL DATA

Variety: **Mantonegro**
Yield: 7,000 kg/hectare
Age of the vineyard: 15 years
Acidity: 5 gH₂T/L %
Vol: 12.5 % pH: 3.6
Volatile Acidity: 0.5 gHAc/L
Plot: Selection of vines.

0.75 cl bottle

The Mantonegro vines, grown in the coldest areas on the dry stone walls of the Superna Valley, are harvested with great care to prevent the skins from breaking and transmitting color to the wine. It is a black white in its strictest version. The grapes are cold pressed very quickly, and the yield is low because of this.

Own yeasts selected by "pie de cuba" are added to the must which ferments for 25 days at a very low temperature. To maintain its freshness and peculiarities, it does not undergo malolactic fermentation.