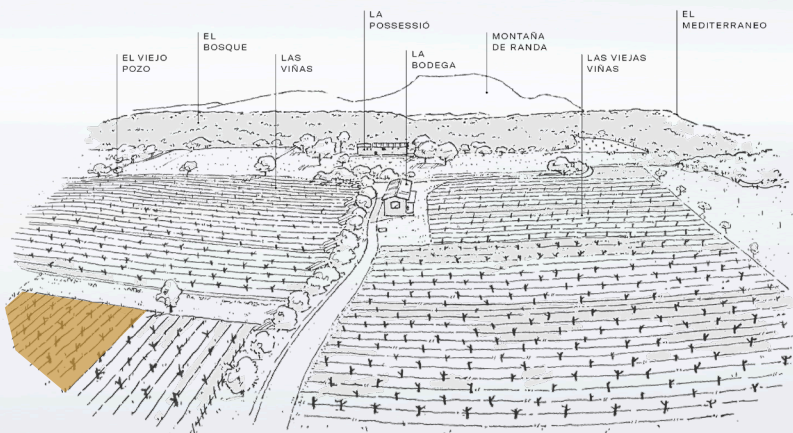


OM GIRÓ

- 2023 -

Native pre-phylloxera variety from Mallorca with complex viticulture and very low yields that almost led to its disappearance. We aim to combine the great mouth structure and complexity of the variety with great freshness and verticality.

Vintage: 2023
Varieties: Giró Ros
Harvest: 14 & 25.08.2023
Alcohol: 13,1% vol
PH: 3,45



Elaboration

Two harvests, one early and one later, seeking two antagonistic profiles: verticality and structure. Manual selection and pressing at low temperature. Fermentation for 6 weeks in large-sized first-year French oak barrels.

Appearance

Gold color, clean and with many legs.

Nose

Spicy notes and fruits like pineapple, typical of the variety, and ripe apples.

Palate

The great structure on the palate and the extraordinary freshness that is very well integrated, ends with a very long finish.

Limited edition of bottles.

