

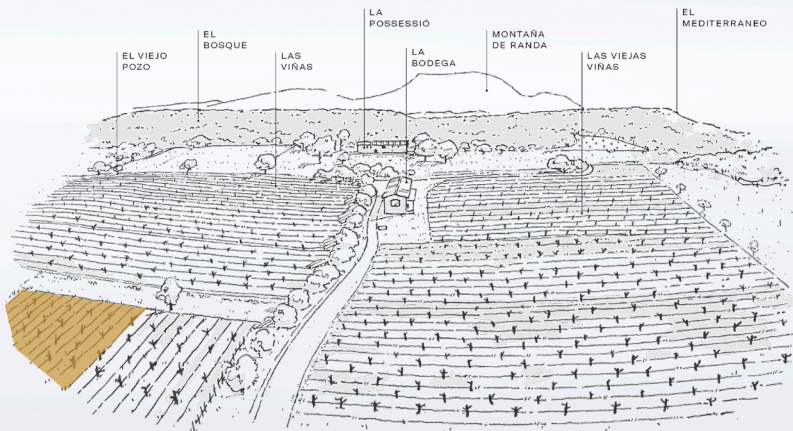
OM GIRÓ

- 2022 -

Giró Ros is one of the most ancient majorcan grape varieties and it was almost forgotten for its low yields and its complicated viticulture.

Complexity, authenticity and uniqueness.

<i>Vintage:</i>	2022
<i>Varieties:</i>	Giró ros
<i>Harvest:</i>	09.08.2022
<i>Alcohol:</i>	13% vol
<i>PH:</i>	3,35



Elaboration

Hand-selected grapes lightly pressed and fermented at low temperature, extracting only the first must. Fermented for 6 weeks in big oak french barrels.

Appearance

Gold color, clean and with many legs.

Nose

Expressive and clean aromatically with white fruits (ripe apple), tropical (pineapple, apricots and peach), as well as spicy and vanilla hints.

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.

