



FINCA
SON BORDILS
1433



Finca Son Bordils Blanc de raïm Blanc 2013
Vino de la tierra Mallorca

Prensal is a white grape considered indigenous from the island of Mallorca, where it was cultivated in the nineteenth century with the names of Prensal, Moll and Prensal Blanc.

Varieties:

Prensal 91,7%, Chardonnay 7,9% & Riesling 0,4 %

Vineyards:

The vineyards of Prensal was 17 and 9 years old at the time of vintage, and the production this year of 23400 kg (.2,2 kg / vine) .. Situated at the end of Inca at 60 meters above sea level, with east-west and an average elevation of 10%. They are found in soil type-clayey-calcareous alluvium.

Grape harvest:

Prensal vintage took place at the 28 and 30 September, 2013, Chardonnay was harvested between 22 and 26 August 2013 and Riesling on 6 September 2013,

Production of the year:

11.500 liters. 1533 bottles of 0,75 l Lot A124.

Preparation:

Controlled fermentation at 16 ° C in stainless steel tanks. The wine was cold stabilized and filtered.

Bottling date:

First bottling 01/04/2014

Alcohol content:

13%vol.

Total acidity:

5,7 g/l tartaric acid

Volatile acidity:

0,36 g / l acetic acid

Reducing sugars:

0,39g / l (glucose + fructose)

Tasting notes:

Wine-yellow color with greenish reflections. On the nose, you will find aromas of fruit trees: apricot, peach, mixed with clays of citrus. Artzenmittel and balsamic notes, menthol and peppermint. In the mouth it is fresh and balanced, slightly acidic but soft. Structured long and fresh finish

Gastronomy:

Serve at 6-8 ° C. Serve with fish, seafood, pasta and rice.