



ÀN'R 2024

IGP ILLES BALEARS

Unique rosé made from *Callet* in the Son Negre area. Vines grow in shallow soils with limestone rocks and a high mineral presence. The soil's low water retention gives it a reddish color, also known as *call vermell*.

Winemaking

Made with 100% *Callet*, from selected vines in the Son Negre region, which benefit from strong biological energy due to the rich nutrients in the area and the influence of fruit trees growing among the vines. Thanks to its strategic location, daytime winds known as *embats* help maintain healthy plants and provide the advantages of a well-ventilated environment. Harvesting is done manually and with optical sorting. The grapes are transported by gravity into stainless steel tanks, after spending a night in a cold room to bring the temperature down to 2°C. Maceration with the skins lasts about 20 hours, followed by 3 days of settling. Fermentation takes place in stainless steel tanks at a controlled temperature of 16°C.

Grape varieties
100% *callet*

Harvest
Manually harvested in small 10 kg boxes at the optimal level of acidity.

Alcohol content*
11,5% Vol.

Total acidity*
5,9 g/L

pH*
3,19

Aging

Aged for 4 months in concrete tanks.

*These values may vary depending on the vintage.