



## **SON PRIM ROSET 2023**

### **IDENTIFICATION DATA**

Indication of Origin: Vi de la Terra Mallorca

Type of Wine: Rosé.

Production Area: Sencelles, Mallorca.

Grape Varieties: Cabernet Sauvignon

### **ANALYTICS**

Graduation: 14,5°.

Total Acidity: 5.0 gr/l.

AP: 3.40.

Residual sugar:<1g/l.

### **PRODUCTION DATA**

Fermentation: stainless steel tanks with controlled temperature (min. 18° – max. 20°).

### **PRESENTATION OF THE PRODUCT**

Bottle type: Burgundy.

Capacities: 0.75 l.

Number of 0.75l bottles: 6.000

Bottled date: May 2024.

### **TASTING NOTES**

Very attractive pale pink, elegant and original. White peach flesh tone, aromas on minerality, gray pepper, grapefruit, orange and raspberry. Mouth well balanced between vivacious and unctuous.

Optimum consumption temperature: 8° – 10°.

DECLARATION OF ALLERGENS AND GENETICALLY MODIFIED ORGANISMS.

This product contains sulphites in a greater concentration than 10mg/l, ruled an allergen by Royal Decree 2220/2004, 26 November. It does not contain Genetically Modified Organisms (GMOs).