



FINCA  
**SON BORDILS**  
1433



**Finca Son Bordils Rosat de Monastrell 2013**  
**Vino de la tierra Mallorca**

**Variety:**

Monastrell:86%, Callet 6,6%, Merlot 7,4%

**Vineyards:**

The vineyards of the Mediterranean called Monastrell variety, were planted in Son Bordils 17 years ago, on land with a slope of 10 to 15%. In 2013, the average production of plant was 1,4 kg /vine. They are found in soil type-clayey-calcareous alluvium.

**Grape harvest:**

Took place at the 4th of October 2013

**Production of the year:**

6790 bottles in 0,75 l

**Preparation:**

Controlled fermentation at 17 C in stainless steel tanks. The wine was cold stabilized and filtered.

**Bottling date:**

20 of February 2014

**Alcohol content:**

13% vol.

**Total acidity:**

6,2, g/l tartaric acid

**Volatile acidity:**

0,37g/l acetic acid

**Reducing sugars:**

0,23 g/l (glucose+fructose)

**Tasting notes:**

Cherry red wine with orange flashes. In intensely aromatic nose, with hints of raspberry and candy (strawberry gum). On the palate, balanced with good acidity, moderate sweetness and good structure. Long and delicate finish.

**Gastronomy:**

Serve at 6-8 ° C. Serve with pasta or rice.