

# Ibizkus



## IBIZKUS ROSÉ 2009 - Vino de la Tierra Ibiza

### Grape varieties:

80% monastrell, 15% tempranillo, 5% syrah.

### Soil types:

limestone-clay.

### Production:

25hl/ha.

### Alcohol:

13% vol.



### Vinification:

Grapes harvested in the morning, sorted in the vineyard and chilled to 5°C in a cooling container. Grape maceration will last 4-5 hours. Then berries are gently pressed for 2-3 hours in a pneumatic wine-press. Fermentation for 3 weeks, with temperature control below 15°C. There is no "saignée" (or bleeding) of the juice! Grapes are harvested to make a rosé wine!

### Tasting:

**Appearance:** light rose

**Nose:** flowery nose on entry followed by raspberry notes. The second nose expresses lily flowers and liquorice.

**Palate:** on entry, the wine is full, lively and generous. The midpalate is intense and spicy, bringing to mind saffron flowers. The long finish is distinctive of a fine rosé, ideal companion of Asian dishes and mixed salad.