

## Rose, Can Xanet

Mallorca, Spain



<b>Product code</b>	XT10ZZPC
<b>Grapes</b>	Gorgollassa
<b>Country</b>	SPAIN
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Can Xanet
<b>Vintage</b>	2022



Vegan



Vegetarian

## CAN XANET

### Producer

Created in 2011 by José Antonio González, Can Xanet is a 2-hectare vineyard in Northern Mallorca situated between the towns of Pollensa and Alcúdia in the foothills of the Sierra de Tramuntana mountains. The soils are rich limestone and are alimented by water from the mountains, helping to prevent any severe hydric stress until well into summer. The vineyard's proximity to the sea contributes to a special microclimate, as the thermal winds that appear in summer, cool the vines, avoiding excessive early ripening. Minimal intervention is the watchword in the vineyard. Four varieties are grown: Merlot, Syrah, Mantonegro and Gorgollassa. In addition, about 1 ton of Callet is bought from a nearby organic vineyard. Grapes are hand harvested, de-stemmed and then fermented in open top wooden casks. After malolactic fermentation, 80% of the wine is aged in new, one, two and three-year-old 225L French oak barrels.

### Tasting Notes

A delicate floral nose with subtle aromas and an elegant, balanced personality. It has moderate alcohol and great acidity that provides freshness. The palate is dry and serious, balanced and tasty. Light color due to the Mallorquin grapes. Very taste and balanced in , versatile and gastronomic.

### Viticulture

Estate of Can Xanet, a plot of land covering 2 hectares located in the North of Mallorca, on the foothills of the Tramuntana Mountain Range, with a mild 2.7% slope on lime terrain and overlooking the Bay of Pollensa

### Winemaking

After a day in cold storage at 8°C, the grapes were taken to the wine cellar and de-stemmed over a wooden cone-shaped so there is no rush. The fermenting process, at a temperature

between 25°C and 29°C and using their own yeasts, lasted 15 days, being stirred twice a day, followed by maceration till 10 October. The malolactic fermentation took place in escrow and then the wine was aged in barrels. The vine is grown according to reasonable practice to achieve quality grapes: plant cover between rows, short pruning, green pruning in order to keep optimal production, phytosanitary treatments only when absolutely necessary and using less aggressive treatments for ancillary fauna, thinning out of bunches after ripe colours appear and manual picking of the best bunches.

## Awards

90 POINTS IN PARKER AND PEÑIN GUIDES