

Myotragus

Red

Designation of origin: Pla i Llevant de Mallorca

Serving temperature: 16 - 18 °C

Bottle format: Case of 6 x 75 cl. Italian Bordelaise bottles

Tasting note: A beautiful bright ruby red colour. An intense layer with shades of raspberry. Very clean and bright. A very personal nose of great intensity and quality; clean aromas of ripe red fruit (redcurrant, blackberry and raspberry) in pleasant harmony. Gentle hints of being barrel-aged for just the right length of time, with the wood well-integrated into the wine. Original, warm and tasty attack with a sweet, fresh and elegant passage through the mouth. Balanced and very fruity. Very personal, untainted retronasal, with hints of fruit and pleasantly reminiscent of damp earth. A docile, pleasant and flavoursome finish, with a lasting aftertaste that fills the palate with Mediterranean character.

Pairing: Red meat. Spicy pasta. Cheeses made of cow's and goat's milk, mature and medium cheeses.

