



BODEGA OLORON

# DAMAS DE PALMA 2024

The Damas de Palma wear these traditional skirts, made of colourful fabrics and decorated with embroidery, lace and other details, reflecting the cultural richness and elegance of their land.

**Grape Variety:** Callet

**Geographic Location:** Vineyards in the IGP “Vi de la terra Mallorca” area

## VINEYARD CHARACTERISTICS

**Altitude:** 250 meters above sea level

**Row Orientation:** North, North-East

**Soils:** Red soil rich in skeleton and fossils

**Microclimate:** Winter temperatures rarely drop below freezing, with rainy springs and hot, dry summers. The presence of the “Sierra de Tramontana” mountain range creates a good thermal inversion during summer nights, aiding in grape ripening.

**Training System:** Cordon spur

**Planting Density:** 4,000 vines per hectare

## HARVEST, WINEMAKING, AND AGING

Harvest is done manually in 10 kg crates, usually in the last decade of August during the cooler hours of the day. Once in the winery, the grapes are placed in a refrigerated room set at 7°C. The pale pink color is achieved through a short maceration period of the grapes in the press. The must obtained from soft pressing ferments in temperature-controlled stainless steel tanks. The resulting wine is aged in steel on its lees for 6 months with frequent bâtonnage.

## AVERAGE DATA

**Alcohol:** 11.5% vol

**Total Acidity:** 6 grams per liter

**pH:** 3.1

**Limited Quantity:**

**Bottle 0.75L:** 4,500

## Tasting Notes:

Pale pink color, with delicate aromas of currants, raspberries, wild roses, strawberries, red fruits, pomegranate, and geranium.

On the palate, it is fresh and savory with a pleasant citrus touch, yet rich in a velvety smoothness, freshness, and salinity.

