

ÀN/2 2015

VT Mallorca



Wine Description

It is the blend of the most important indigenous varieties from the Island of Mallorca: Callet, Mantonegro and Fogoneu, representing more than 80% of the coupage. Aged for just over one year in a combination of 80% French and 20% American oak barrels.

Varietal Composition

65% Callet, 20% Mantonegro-Fogoneu and 15% Syrah.

Rainfall

460 mm

Vintage Description

It was a year with normal temperatures but in July 2015, when the temperature was higher than usual. The international varieties were way more affected by that deviation than the indigenous ones, which were able to better deal with the adverse climate conditions. Overall, it was a good and high-quality vintage.

Wine Making

Hand-picked harvest in small 10 Kg boxes. Manual and optical selection of the grapes on sorting table. New this vintage, we have been using fresh yeasts from our own vineyards, which is strengthening the character of the wine giving a key role to the varieties and the land. Fermentation takes place in 7,000L and 10,000L stainless- steel tanks at a controlled temperature of 28°C. The average maceration is between 15-20 days.

Aging

13 months in French and American oak barrels. 35% of the barrels are new and 65% of them are between 1-3 vintages old.

Alcohol Graduation

13.5% Vol.

Total Acidity

5.5 gr/L

PH

3.72