



ÀN/2 2014

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

400-500 mm

Pruning

Traditional goblet pruning.

Wine Making

Hand picked harvest in small 10 Kg boxes. Manual and optical selection of the grapes on sorting table. 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

7 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

5.1 gr/L

PH

3.69

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