



## ÀN/2

### IGP Illes Balears

It is a blend of the most important indigenous grape varieties from the Island of Mallorca: Callet, Mantonegro and Fogoneu, representing more than 80% of the coupage. Aged in a combination of French and American Oak barriques.

#### Winemaking

Double manual and optical selection of the grapes on sorting tables, using a gravity system transported to stainless steel and cement tanks. Fermentation using fresh native yeasts from our own vineyards, from the genetic yeast bank formed from years of selection and clone identification. This is strengthening the character and typicity of our local varieties. Fermentation takes place in 10,000 Litre stainless-steel tanks at a controlled maximum temperature of 28°C. The malolactic fermentation takes place in cement and stainless-steel tanks, before going into barriques.

#### Ageing

Aged for 12 months in French and American Oak 225 Litre barriques.

#### Grape Varieties

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

#### Rainfall

400-450mm

#### Vine training

Traditional bush vines.

#### Harvest

Hand-picked harvest in small  
15 Kg boxes.

#### Alcohol Graduation\*

13.5% Vol.

#### Total Acidity\*

4.8 g/L

#### pH\*

3.67

\*This information may vary depending on the vintage.