



Quíbia White wine

Quíbia is a unique blend of indigenous grape varieties from Mallorca. Fermented with our own fresh yeasts cultivated from the vineyards and aged on its lees, resulting in a very elegant, fresh and varietal wine.

Winemaking

Cooling of the grapes for 12 hours, before a double selection process. The first one over a manual selection table and afterwards optically, grape by grape to obtain only the best grapes. Short macerations of the Giró Ros & Premsal, before a very gentle meticulous pressing. Racking follows into stainless steel tanks to initiate the fermentation at 17°C using our own indigenous yeast strain, that gives maximum typicality to the wine. Being three different stages of maturation, the three varieties are worked separately, only after three months ageing on their own lees, is the coupage done.

Ageing

Fermented and aged on the lees for three months in 7,000 Litre stainless steel tanks.

Grape Varieties

60% Premsal Blanc and 40% Giró Ros.

Rainfall

400-450mm

Harvest

Totally by hand, into small 10KG crates. First we harvest the Giró Ros at the end of August, then continue with the Premsal at the beginning of September.

Pruning

Traditional goblet pruning

Alcoholic Graduation*

12.5% Vol.

Total Acidity*

5.7 g/L

pH*

3.26

*This information may vary depending on the vintage.