



Son Negre IGP Mallorca

The name Son Negre comes from the area where the vines are found. Vines in shallow rocky soil, Limestone with a very high mineral presence with scarcely any capacity to retain water that gives a red colour to the land, also known locally as *Call vermell*. The vines are found in very small parcels with a great biological energy due to the nutrients that make the area their home and from the influence of the fruit trees planted amongst the vines. Thanks to the strategic location and the daytime winds known as *embats*, this helps to have very healthy plants with the advantages of a well ventilated area.

Winemaking

Hand picked harvest in small 10 Kg crates. Initial first selection of the grapes in the vineyard, and upon arrival at the winery the grapes stay in cold storage overnight at a temperature of between 8-10°C. Following day another Manual bunch selection of the grapes on the sorting table, followed by optical technology to select grape by grape only the very best quality. Using gravity the selected grapes are transported to 4,000 Litre French Oak tino barrels to start the fermentation at a controlled temperature. This fermentation takes place using indigenous yeasts, that for years have been being identified and selected from the best parcels achieving our own genetic yeast bank. The malolactic fermentation takes place in very fine grain French Oak barriques where the wine is also aged.

Ageing

The wine stays for 16 months in new fine-grain French Oak barrels that have a medium to medium long toast, with racking taking place half way through. 2 months approximately in cement tanks.

Grape Varieties

100% Callet.
Average production of 500 gr per vine.

Rainfall

400-450mm

Alcohol Graduation*

14% Vol.

Total Acidity*

5 g/L

pH*

3.86

*This information may vary depending on the vintage.