

CAMINS DE MALLORCA CABERNET 2022

IGP MALLORCA

MERLOT IS USUALLY THE FIRST RED GRAPES HARVESTED AT SON ANTEM. TOGETHER WITH GRAPES FROM A TERRACED CABERNET VINEYARD THAT RIPENS JUST A FEW DAYS LATER, CAMINS CABERNET WAS CREATED.

VITICULTURE & WINEMAKING

All grapes are harvested by hand, sorted a first time in the vineyards and a second time at the winery. All grapes were destemmed and fermented together. The wine aged in 500-liter steel tanks for nine months and bottled entirely without any influence of oak on June 7, 2023.

VINTAGE 2022

Much-needed rainfall started the year and replenished the groundwater levels significantly. Early spring were dry and sunny, paving the way for a perfect blooming season. Lush and abundant foliage helped to protect the grapes during the hot summer months. The grapes were harvested with perfect balance between end of July to the end of August. Vintage 2022 can be described as lively, well-balanced, and energetic.

TASTING NOTES

Generous with flavors of black currants, dark plums, violets, and a hint of licorice. Herbal notes of blackcurrant leaves and green pepper. Clear but well-integrated tannins and minerals, with a refreshing acidity.



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GRAPE 91% CABERNET
VARIETIES 9% MERLOT
PRODUCTION 500 BOTTLES
VOLUME 750 ML
BOTTLES/CASE 6 BOTTLES
CLOSURE NATURAL CORK
FARMING ORGANIC IN
CONVERSION
(certified Sept 2022)
ALCOHOL 13 %