

# CAMINS CALLET 2022

IGP MALLORCA

CALLET IS A NATIVE GRAPE VARIETY, ONLY CULTIVATED IN MALLORCA. IN TOTAL, THERE ARE BARELY 300 HECTARES, MAKING IT A TRUE RARITY. IT EMPHASIZES INTENSE FRUITINESS MORE THAN BODY AND POWER.

## VITICULTURE & WINEMAKING

*Callet has been planted on lean and sun-soaked terraces to force the plants to yield small harvests of intensely flavorful grapes. This first vintage of Callet fermented in a stainless steel tank and matured in the same tank with its lees. The skin contact lasted for 14 days, after which the wine was pressed, and the aging phase began. The wine was bottled on June 7 without any clarification or filtration. It is light in color with an intense, lively, and complex fruitiness and a long, complex aftertaste.*

## 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

*Elegant, fresh, and fruity with notes of red cherries, raspberries, fresh strawberries, roses, and herbal spices. The taste is built on freshness and elegance with an intense and long aftertaste.*



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GRAPE  
VARIETIES 100% CALLET  
PRODUCTION 2 100 BOTTLES  
VOLUME 750 ML  
BOTTLES/CASE 6 BOTTLES  
CLOSURE NATURAL CORK  
FARMING ORGANIC IN  
CONVERSION  
(certified Sept 2022)  
ALCOHOL 12 %