

CAMINS DE MALLORCA MANTO NEGRO 2022

IGP MALLORCA

MANTO NEGRO IS AN INDIGENOUS GRAPE ON MALLORCA THAT THRIVES IN THE MEDITERRANEAN. THE DARK COLOURED GRAPE PRODUCES ELEGANT WINES. CAMINS MEANS PATHS IN MALLORCAN AND SYMBOLIZES THE JOURNEY TO AN ORIGIN-TYPICAL WINE FROM ALARÓ, MALLORCA

VITICULTURE & WINEMAKING

The Manto Negro vineyard is an extremely rocky, red, iron-rich, and limestone-rich soil. It provides both structure and complexity to the wine. Fermentation occurred at a temperature of around 26-28 degrees, and the wine matured in steel tanks with full lees until the bottling 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

Structured, spicy, and mineral-driven with lush flavors of red cherries, rose hips, herbs, and licorice. Clear tannin structure and a beautiful minerality.



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GRAPE	
VARIETIES	100% MANTO NEGRO
PRODUCTION	500 BOTTLES
VOLUME	750 ML
BOTTLES/CASE	6 BOTTLES
CLOSURE	NATURAL CORK
FARMING	ORGANIC IN CONVERSION (certified Sept 2022)
ALCOHOL	12,5 %