

SON ANTEM ALBA 2022

IGP MALLORCA

THIS WHITE BLEND IS THE MOST COMPLETE EXPRESSION OF OUR ESTATE'S COMPLEX GEOLOGY AND MALLORCA'S MARITIME CLIMATE. IN MALLORQUÍ, THE DIALECT OF THE ISLAND, ALBA STANDS FOR WHITE, DAWN AND LIGHT.

VITICULTURE & WINEMAKING

Alba is made of 100% Chardonnay grapes coming from four different parcels and five different clones planted in 2019. Son Antem's limestone soils bring a vibrant, mineral edge to the wine while the Mallorcan sun adds a touch of creaminess to the texture. The grapes were harvested by hand early in the morning when the air was cool and were then whole-bunch pressed. The must was fermented with natural yeast in lightly toasted oak barrels of varying sizes and origin: 3 000 liter new foudre and one 1500 liter used for previous vintage. The wine was aged in these same barrels for a further ten months.

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

Alba is a medium-bodied white, subtle and elegant with a fine lift of acidity and a light creamy texture. Yellow apples and yellow stone-fruit play harmoniously with ripe citrus fruit, white fleshy flowers, and a hint of oak. The finish is long and pure with a well-defined and pleasing minerality.



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GRAPE	
VARIETIES	100% CHARDONNAY
PRODUCTION	5 700 BOTTLES
VOLUME	750 ML
BOTTLES/CASE	6 BOTTLES
CLOSURE	NATURAL CORK
FARMING	ORGANIC IN CONVERSION (certified Sept 2022)
ALCOHOL	12,5 %