

CAMINS DE MALLORCA 2022

IGP MALLORCA

CAMINS MEANS PATH IN MALLORQUÍ AND SYMBOLIZES THE JOURNEY WE HAVE MADE AND THE PATH WE HAVE CHOSEN TO CREATE A WINE TYPICAL OF ITS MALLORCAN HERITAGE.

VITICULTURE & WINEMAKING

Camins de Mallorca is a blend of Syrah, Monastrell and a little bit of Manto Negro grapes grown on limestone soils. The vines were planted in 2019 and harvested done by hand. The grapes were destemmed before the first fermentation started spontaneously in stainless steel tanks. Grape skins remained in contact with the must for a period of 14 to 15 days prior to the second fermentation. The young wine was then aged in steel tanks before bottling. The wine is unfiltered.

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

This wine is delightfully fruity and fresh with succulent red cherry, blueberry, redcurrant, and raspberry character followed by notes of licorice, fresh spices and minerals. The aftertaste is smooth and nuanced.



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HIGH RESOLUTION IMAGE

GRAPE 55% SYRAH
VARIETES 40% MONASTRELL
5% MANTO NEGRO
PRODUCTION 4 500 BOTTLES
VOLUME 750 ML
BOTTLES/CASE 6 BOTTLES
CLOSURE DIAMS
FARMING ORGANIC UNDER
CONVERSION
(certified Sept. 2022)
ALCOHOL 12,5 %