

CAMINS CALLET 2023

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. The grapes were hand-harvested, sorted, and destemmed. Most berries remained intact and after a few days, "pump over" was initiated. After five days this transitioned to "pigeage" twice a day until the wine was dry. The wine was pressed and aged in stainless steel tanks on its lees until bottling. The wine was bottled on March 18th without either fining or filtration.

VINTAGE 2023

The winter was relatively mild with lower precipitation than normal, except for a snowfall in the mountains in February that replenished the water reserves. The spring started off well but ended up being unsettled, resulting in uneven flowering. Many parts of the island received heavy rainfall, but Son Antem saw only a little.

The harvest took place under fine conditions between July 28 and September 1. 2023 was a challenging year due to drought and prolonged flowering, but thanks to careful sorting, the grapes were of very high quality. The wines are intense and aromatic with good acidity and fine structure.

TASTING NOTES

Light, intense and lively. Fresh, and fruity with notes of red cherries, raspberries, fresh strawberries, roses, and herbs. The taste is characterized by freshness and elegance with an intense and long aftertaste.



GRAPE 100% CALLET
VARIETIES
PRODUCTION 2000 BOTTLES
VOLUME 750 ML
BOTTLES/CASE 6 BOTTLES
CLOSURE NATURAL CORK
FARMING ORGANIC
ALCOHOL 12 %