

SON
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ALARÓ

SON ANTEM FOSCA 2022

IGP MALLORCA

FOSCA TAKES ITS NAME FROM THE MALLORCAN DIALECT MEANING DARK, BLACK AND MYSTERIOUS. AN APPROPRIATE NAME FOR A WINE WITH AN INTENSE, DEEP COLOUR.

VITICULTURE & WINEMAKING

Fosca is a blend of Cabernet Sauvignon and Merlot coming from four different plots of our vineyard. The vines were planted in 2019 on limestone/chalk and iron-rich red clay soils. The grapes were harvested by hand and sorted first in the vineyard and later in the winery after harvest. All grapes were destemmed. The final blend occurred directly after fermentation, and the wine then aged for nine months in 3000-liter French oak barrels and one new 228 liter barrel. Fosca was bottled unfiltered at the beginning of June 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

A wonderfully complex, full-bodied wine; intense, fruity and herbal with notes of plum, blackcurrant, licorice and violets mingling with Mediterranean spices (thyme, rosemary, bay leaf). The refreshing acidity allied to firm but well-integrated tannins give the wine great structure, length and freshness.



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GRAPE VARIETIES	80% CABERNET SAUVIGNON, 20% MERLOT
PRODUCTION VOLUME	4 200 BOTTLES 750 ML
BOTTLES/CASE	6 BOTTLES
CLOSURE	NATURAL CORK
FARMING	ORGANIC IN CONVERSION (certified Sept 2022)
ALCOHOL	13,5 %