

SON
ANTEM
ALARÓ

SON ANTEM SA TANCA 2022

IGP MALLORCA

SA TANCA MEANS "CLOS" IN MALLORQUIN, REFERRING TO A VINEYARD ENCLOSED BY WALLS. MANTO NEGRO IS AN INDIGENOUS GRAPE ON MALLORCA, HERE IN COMPANY WITH A LITTLE BIT OF SYRAH.

VITICULTURE & WINEMAKING

The vineyard is 0.54 hectares in size, and the soil is stony with traces of red, iron-rich clay. This imparts grapes with intensely spicy fruitiness. The wine is composed of 91% Manto Negro together with 9% Syrah to provide an extra liveliness in the acidity. The Manto Negro portion was partly aged in one new 500-liter barrel made of Swiss oak from the Jura Mountains (limestone soil), and partly in stainless steel tanks. The Syrah portion was aged in steel, and the final blend was made in mid-May before being bottled unfiltered on June 6, 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

Elegant with a lively energy. Fruity and fresh aromas with flavors of wild strawberries, cherries, rosehips, licorice, nougat, minerals, and oak tones. Well balanced with well-polished tannins and a complex finish.



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GRAPE 91% MANTO NEGRO
VARIETIES 9% SYRAH
PRODUCTION 1 000 BOTTLES
VOLUME 750 ML
BOTTLES/CASE 6 BOTTLES
CLOSURE NATURAL CORK
FARMING ORGANIC IN
CONVERSION
(certified Sept 2022)
ALCOHOL 13 %