

SON
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ALARÓ

SON ANTEM VESPRE 2022

IGP MALLORCA

THIS RED BLEND IS THE MOST COMPLETE EXPRESSION OF OUR ESTATE'S COMPLEX GEOLOGY AND MALLORCA'S MARITIME CLIMATE. IN MALLORQUÍ, THE DIALECT OF THE ISLAND, VESPRE STANDS FOR EVENING OR EVENING PRAYER.

VITICULTURE & WINEMAKING

Vespre is a blend of Syrah and Monastrell grapes coming from different plots in our vineyard. The soil on which the Syrah vines grow is a mosaic of iron-rich red clay, limestone and marl. The Monastrell vines grow vineyards with white chalky, stony and poor soils. 75 percent of the Syrah grapes were destemmed while the Monastrell grapes were fully destemmed. After the second fermentation the wines were blended and aged partly in a 3000-liter Austrian oak barrel and partly in a new Swiss 500 liter oak barrel. All three components were then brought together during April 2022 to make the final blend. The wine was bottled unfiltered in 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

Vespre is an elegant, harmonious and well-structured wine with a glorious palate of plums, blackberries, wild raspberries, herbs, licorice, roses and minerals. Well integrated tannins carry the wine to its long and fresh finish.



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HIGH RESOLUTION

GRAPE 51% SYRAH,
VARIETIES 49% MONASTRELL
PRODUCTION 4 500 BOTTLES
VOLUME 750 ML
BOTTLES/CASE 6 BOTTLES
CLOSURE NATURAL CORK
FARMING ORGANIC IN
CONVERSION
(certified Sept 2022)
ALCOHOL 12,5 %