

# CAMINS BLANC 2023

## 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. THIS IS THE FIRST VINTAGE OF CAMINS BLANC.

### VITICULTURE & WINEMAKING

*Camins Blanc is a blend of 94% Chardonnay and 6% Giró. The grapes are fermented in a 3000-liter oak cask and aged on its lees for six months. Chardonnay and Giro were fermented separately. The final blend was made in March and the wine was bottled without fining but with light 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

*Dry, fresh, and fruity with notes of yellow apples, citrus, peach, oak, herbs, and minerals. Fresh and well-balanced finish with a slightly creamy texture.*



GRAPE 94% CHARDONNAY  
VARIETY 6% GIRÓ  
PRODUCTION 2 400 BOTTLES  
VOLUME 750 ML  
BOTTLES/CASE 6 BOTTLES  
CLOSURE DIAMS  
FARMING ORGANIC  
ALCOHOL 12,5 %