

SON
ANTEM
ALARÓ

SON ANTEM S'ERA 2023 IGP MALLORCA

AT SON ANTEM, A LARGE CIRCULAR "ERA" SITS ON A SMALL HILL WITH VIEWS OF MALLORCA. AN "ERA" IS A PLACE WHERE THE GRAIN HARVEST WAS THRESHED. THE NATIVE GRAPE VARIETY CALLET THRIVES AND GROWS WELL IN THE TERRACED VINEYARDS AROUND THE ERA.

VITICULTURE & WINEMAKING

100% of the native grape variety Callet, which was planted in 2020. After hand harvesting, the grapes are sorted, then destemmed and fermented in a stainless steel tank. The wine was pressed and then aged for 6 months in an older oak barrel before being bottled without 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

Very elegant and complex with concentrated aromas of red cherries, raspberries, some fresh strawberries, as well as notes of herbs and oak giving structure to the wine. Light in color with intense, fresh, and simultaneously complex fruitiness, distinct chalky minerality, and a long finish.



GRAPE 100 % CALLET
VARIETIES
PRODUCTION 3 500 BOTTLES
VOLUME 750 ML
BOTTLES/CAS 6 BOTTLES
CLOSURE DIAMS
FARMING ORGANIC
ALCOHOL 12 %