

SON
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SON ANTEM SA COSTERA 2022

IGP MALLORCA

SITUATED ON A HILLSIDE, THE VINEYARD SA COSTERA IS 2.82 HECTARES OF SOUTHWEST-FACING VINES WITH VIEWS OF PALMA BAY AND THE TRAMUNTANA MOUNTAINS. SA COSTERA MEANS "STEEP SLOPE" IN MALLORCAN.

VITICULTURE & WINEMAKING

The soil in the Sa Costera vineyard is an ancient riverbed with a base of hard, compact limestone rock. On top of this lies approximately 40 cm of red, iron-rich topsoil. The west-facing exposure makes Sa Costera a warm vineyard, with a cool sea breeze. The handpicked grapes were destemmed and fermented in stainless steel tanks, and the blend was finalized in September 2022. The wine was then aged for 17 months in a new 3,000-liter foudre made of Swiss oak from the Jura Mountains. It was bottled unfiltered in March 2024.

VINTAGE 2022

The year started with much-needed rainfall and replenished the groundwater levels significantly. Early spring was 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 medium-bodied and concentrated wine with flavors of dark cherries, plums, herbs, minerals, and oak notes. Elegant and spicy.



GRAPE 70% MONASTRELL
VARIETIES 30% SYRAH

VOLUME 750 ML
BOTTLES/CASE 6 BOTTLES
CLOSURE DIAMS
FARMING SUSTAINABLE
ALCOHOL 13%