

## CALLET 2021

This is one of the best known indigenous black grape varieties and is characterised by its vigour, with bunches of grapes that can become too compact, which is why its production has to be strictly controlled. These bunches are medium to large, with large grapes which have thick skins. We have worked hard in the vineyard to reduce the yield of the vines so as to produce a wine that is 100% Callet.

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**A monovarietal wine made with grapes from one sole plot of our own vineyards. Made to Vi de la Terra de Mallorca PGI (Protected Geographical Indication) requirements.**

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### PRODUCTION

Selective manual harvesting.

Fermentation in concrete tanks, followed by aging in wooden, 1,000 litre, initially in foudre vats, and then in 225 litre barrels of French oak for about 5 months.

Alcohol content: 13.5%

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### TASTING NOTES

**Appearance:** Reddish purple with violet reflections.

**Nose:** On the nose, it is floral, full of spices, and very Mediterranean. It has aromas of violets, woodland, and spices, like pepper. One also finds notes of very fresh black fruit, with touches of wild berries, in addition to aromas such as blackberry, and cherry.

**Palate:** It has a long finish in the mouth; it is unctuous and fresh, with a good body and a persistent aftertaste.

**Suggestions:** It pairs perfectly with rice dishes, oily fish, and game, as well as white meats. It also goes well with any type of cheese and cold meats and sausage.

The ideal serving temperature for this wine is between 16 and 18 degrees centigrade.



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