

## ‘NGUANY 2020

This is the first blended wine made by Santa Catarina in the new winery. It is an estate wine, where all the grapes come from a vineyard on the same estate. In this case it is 62% Syrah, 21% Callet, and 17% Manto Negro, all from the 2020 grape harvest, following a very rigorous selection of the grapes.

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**Wine 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 stainless steel tanks  
at a controlled temperature  
Ageing: 8 -9 months in barrels of French oak.  
Alcoholic strength: 14 %.

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### TASTING NOTES

**Appearance.** Purplish red with violet reflections.

**Nose.** In the nose, it is complex, with primary aromas of fresh black fruit. Others include spices and undergrowth, with further aromas of dairy and coffee, together with toasty and caramel aromas.

**Palate.** The attack contains a lot of black fruit; it is subtle, structured, and elegant, rounded and long, with a finish containing toasty and dairy notes.

**Suggestions.** It pairs perfectly with red meats, game, stew, cold sausage, and cheese.  
The ideal serving temperature for this wine is between 16 and 18 degrees centigrade.



stacatarina