

MANTO NEGRO 2020

This is the first monovarietal wine that Santa Catarina has produced at the new winery. It is an estate wine in which 100% of the grapes are Manto Negro from the 2020 grape harvest, following a very rigorous selection of the grapes. This wine comes from the new vineyard planted on the same estate as Santa Catarina's new winery is located.

It is a monovarietal wine which comes from the same plot of our own vineyards. It is made to the Protected Designation of Origin (PDO) "Binissalem – Mallorca." Requirements.

PRODUCTION

Selective manual harvesting.

Fermentation in stainless steel tanks at a controlled temperature.

Ageing: 8-9 months in barrels of French oak.

Alcoholic strength: 14,5%

TASTING NOTES

Appearance. Cherry red, with violet reflections.

Nose. In the nose, it is complex, with primary aromas of strawberry, red fruit, and further mild, toasty aromas, with coffee and caramel.

Palate. The attack contains a lot of red fruit, very subtle and elegant, rounded and long, with a finish that has many toasty 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