

PREMSAL

Year 2020



Ageing: With its lees for 5 months

Alcoholic degree: 12%

ATT: 4.7

Residual sugars: 0.2

Clarification: no

Tasting note:

Intense golden colour from the peels of the Premsal and contact during fermentation. With discreet acidity, in the nose it reveals notes of apricot, camomile and honey. A long, salty finish and a bitter touch that invites taking another sip.

Comments:

The mildew of the year 2020 wrought havoc and was especially harsh for the Premsal vines, which were in full flower. We lost practically all the harvest and made this wine from the few grapes that survived. This is an unfiltered Premsal, the full, unembellished expression of the variety: a resistant Premsal from the vines of Son Porquer, some of the oldest. A 40-year-old Premsal for a year 2020 we will never forget: and if it is with a glass of wine, a little better.

Varieties: premsal

Winemaking zone: Vi de la Terra de Mallorca

Viticulture: biodinàmica

Climatology: The year 2020 may have been the most complicated I have experienced since I started making wines. A year of galloping mildew during which we lost 50% of the harvest. A warm, rainy spring followed by a moderate summer that helped us to maintain a certain freshness in the wines.

Vinification: The whole destemmed grapes were fermented with their peel for seven days and then pressed to complete the fermentation in a stainless steel vat. The must was then transferred and remained in contact with the lees until bottling. It is fermented grape juice, with no added yeasts or sulphites, and without clarifying.

És suc de raïm fermentat: sense llevats afegits ni sulfurós i sense clarificar.



MESQUIDA
MORA