

SINCRONIA BLANC

Year 2020



Varieties: Chardonnay and Prensal

Winemaking zone: Vi de la Terra de Mallorca

Viticulture: Biodynamic

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: Sincronia Blanc is the sum of various winemaking techniques. On one hand, pre-fermentation maceration of the Prensal Blanc grapes, and then direct pressing of the grapes from the youngest Chardonnay vines, between 10 and 40 years old.

Type of ageing: Once the varieties have been fermented separately, we combine them to obtain the final coupage and then keep them with the fine lees until just before bottling.

Alcoholic degree: 13.5%

ATT: 6.0

Residual sugars: 0.7

Clarification: Bentonite in fermentation

Bottling: February and March 2021

Market launch: March 2021

Tasting note: The notes of white fruits like apple and pear appear first, then giving way to sweeter sensations reminiscent of peach or melon, with a slight hint of coconut. In the mouth it is well-rounded, meaty, long and persistent, with a finish that is full but fresh.

Comments: Synchrony is the magic of life. What we sometimes experience as negative event can become an opportunity, something that occurs at the same time as something else. The young wines of Mesquida Mora are born in synchrony with their siblings ACROLLAM, TRISPOL and SÒTIL.

The labels of SINCRONIA wines are composed of small fragments of coloured paper, like life itself, representing the vines where they were born and composing a picture that evokes the Mediterranean essence of our island, Mallorca.

SINCRONIA BLANC is illustrated with a small boat, symbolising the will and ambition to cross new seas and oceans.



MESQUIDA
MORA