

SINCRONIA NEGRE

Year 2020



Varieties: Callet, Mantonegro, Gorgollassa, Monastrell and Merlot.

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: The different varieties that make up the wine are fermented separately according to their point of ripening and are blended at the end of malolactic fermentation in a stainless steel tank and are then transferred to casks.

Type of ageing: French and American oak casks of 225 litres.

Alcoholic degree: 12%

ATT: 5.6

Residual sugars: 0.1

Clarification: Bentonite in fermentation

Bottling: May 2021

Market launch: July 2021

Tasting note: Forest fruits and red plums with a spicy touch. In the mouth it is light, fresh and persistent.

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 NEGRE is illustrated with a lighthouse, to remember always the port of exit and, perhaps, the port of return.



MESQUIDA
MORA