

SINCRONIA ROSAT

Year 2020



Type of ageing: Once the different varieties have been fermented, we make the definitive blend and keep it with the fine lees until just before bottling.

Alcoholic degree: 12.5%

ATT: 5.2

Residual sugars: 0.2

Clarification: Bentonite in fermentation

Bottling: May 2021

Market launch: May 2021

Tasting note: Aromas of summer fruit, with very marked notes of watermelon and nectarine. In the mouth it is fresh, vibrant, acidic and lively.

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 ROSAT is illustrated with a starfish, an echinoderm that marvels with its shape and colours and is linked to rebirth through its capacity to regenerate itself.

Varieties: Monastrell, Gorgollassa, Callet and Mantonegro

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: Pressing with stalks of the different varieties, racking and separate fermenting according to the moment of ripening.



MESQUIDA
MORA