

TRISPOL

Year 2022



Varieties: Callet, Syrah and Cabernet.

Winemaking zone: Vi de la Terra de Mallorca

Viticulture: Biodynamic

Climatology: I will always remember this 2022. It may have been the hottest year since I began winemaking in 2004. If late 2021 saw a wet November, the early months of 2022 had very little rain. This tendency lasted throughout the year in Porreres and was interrupted by an episode of heavy rainfall in Felanitx just after the harvest.

The spring and summer were torrid, with little day-night thermal difference. August was more like a second spring and the beginning of a very mild winter with short intervals of minimal rain. Harvesting was hard work due to the high temperatures, but very healthy thanks to the absence of fungi and diseases. This harvest posed a true challenge that I am very happy with and that signifies a point of reflection concerning the years to come.

Vinification: Separate fermentation of the different types of grapes and post-fermentation maceration according to the varieties. Once the musts were drawn off, malolactic fermentation was carried out in a stainless steel tank and then the wines were blended for ageing.

Type of ageing: French oak cask of 5,000 liters for the Syrah and Callet and French oak casks of 225 liters for the Cabernet Sauvignon.

Alcoholic degree: 13%

ATT: 4,9

Clarification: No

Bottling: Juni 2023

Market launch: April 2024

Tasting note: Spicy red fruit with touches of vanilla and cocoa and light pyracinic notes producing a wine that is full-bodied, fresh, long and persistent in the mouth.

Comments: A TRISPOL is a floor, one of the basic elements for undertaking a new life project. TRISPOL is body, structure, our own way of paying tribute to our mother earth who gives us life ... and wine. The label shows the tiles I walked on throughout my childhood in the house of my maternal grandparents, Can Verdera in Porreres.

