

PREMSAL DES CAMÍ DE FELANITX

Year 2021



Varieties: Premsal

Winemaking zone: Vi de la Terra Mallorca

Vinification: biodynamic

Climatology: The winter of 2021 was not especially cold or rainy, but the start of spring, just before flowering, brought generous rains that made the vines very green when the summer arrived. While the early summer was mild and not especially hot, August was marked by very hot episodes that accelerated the ripening of some varieties. The storms in late August and September swept past Porreres without leaving a drop. The accumulation of reserves for the 2022 harvest began in a rainy November with over 140 mm of rain in Porreres, which, while being abundant, contrasted greatly with many other municipalities where the rain was three or four times heavier .

Vinification: I like straightforward production processes that respect the grape to the full and enable to the fruit to express itself freely. Just after being harvested by hand, on August 23, 2021, the grapes were pressed with their stalks. 48 hours later, the must was extracted and fermentation began at a temperature of 16 degrees. Following alcoholic fermentation, the wine was transferred and allowed to rest on its lees until just before bottling. Premsal 100% from the vine to the bottle.

Alcoholic degree: 12.5%

ATT: 4.7

Residual sugars: 0,2

Clarification: No

Bottling: During the waning moon of February 2022

Market launch: April 2022

Tasting note: This is a fine, light, delicate wine with a salty, savoury finish. On the nose there predominate hints of white fruit, apple and pear. Only 1,056 bottles and 70 magnums of Premsal without contrivances, refreshing and pure.

Comments: This Premsal originates exclusively from the vineyard of the Camí de Felanitx, planted in 2010, which represents a turning point and a determined step towards the recovery of goblet training as a method of cultivating the autochthonous varieties. A Premsal planted on a poor red soil that cracks easily when short of water. A Premsal of low production that has reached 12.5% with an enviable acidity that is very unusual in this variety.



MESQUIDA
MORA