

SÒTIL

Year 2022



Varieties: Callet

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: Manual selection of the finest Callet grapes, lengthening pre-fermentation maceration and carrying out malolactic fermentation in French oak casks.

Type of ageing: French oak casks of 500 litres.

Alcoholic degree: 12.5%

ATT: 4.4

Residual sugars: < 0,2

Clarification: No

Bottling: June 2023

Market launch: December 2023

Tasting note: Floral notes, especially of violets. Fine, delicate aromas for a wine that is light and fresh in the mouth but at the same time full of nuances that make it full-bodied and persistent.

Comments: A SÒTIL is the area that separates two floors of a building, and the space over which the roof tiles are laid to finish off a house. SÒTIL is also sky, silhouette, lightness, sensibility ... one's own way of referring to the cosmos. The label shows the blue sky of our Mediterranean, with a few clouds that try to hide the sun, because nothing ever has one single colour. The central moulding recalls the mandala of ACROLLAM.



MESQUIDA
MORA