

TERNA

Year 2022



Varieties: White Giró and Premsal

Winemaking zone: Vi de la Terra de Mallorca

Vinification: 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: Maceration, fermentation and ageing of the two varieties with their peels (brisat) separately for 10 days. Tasting determines the moment of pressing and fermentation ends a stainless steel vat.

Ageing: After fermentation, it rests for 6 months with the fine lees in a concrete egg.

Alcoholic degree: 12,5%

ATT: 5.2 gr/lt

Residual sugars: 0,2 gr/lt

Clarification: no

Bottling: April 2023

Market launch: May 2023

Tasting note:

It has a surprising intense golden colour produced by the vinification technique – brisat – and the intense coloration of the peels of the two varieties, but especially of the Giró. In the nose it presents a blend of white fruits – pear and apple – honey and some vegetal touches. Without excessive acidity, it is well-rounded and balanced.

Comments:

A terna is a group of three: three friends who wanted to make a wine to have a good time, making it and sharing it.

The opposite sides of the die total 7, the magic number that according to the Kabbalah is the divine law that governs the Universe.



MESQUIDA
MORA