

TRISPOL

Year 2020



Varieties: Callet, Cabernet and Syrah

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: 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 French oak casks of 225 liters for the Cabernet Sauvignon.

Alcoholic degree: 12.5%

ATT: 5.4

Residual sugars: 2.2

Clarification: No

Bottling: July 2021

Market launch: September 2022

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.

