

TRISPOL

Year 2021



Varieties: Callet, Cabernet, Syrah and Monastrell

Winemaking zone: Vi de la Terra de Mallorca

Viticulture: 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: 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: 13.5%

ATT: 5.2

Residual sugars: 1,5

Clarification: No

Bottling: Juni 2022

Market launch: April 2023

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.



MESQUIDA
MORA