

# ESCURSAC – SOCA-REL

Mallorca



**APPELLATION:** Vino de Espana

**BLEND:** Escursac

**WINEMAKER:** Pep Rodríguez

## VINEYARD:

The vineyards are located halfway between Binissalem and Consell, Pep farms 4.5 hectares of Manto Negro, Escursac, Esperó de Gall, Fogoneu, Mancés de Tibús, Fogoneu and Vinater Blanc. The oldest vines are about eight years old. The varieties are arranged in alternated rows to encourage pollination and are mostly bush trained. The deep soils are a mixture of gravel and clay eroded from the Sierra de Tramontana mountains, they're poor in nutrients but with good water holding capacity. Irrigation is occasionally necessary in this dry climate.

## VITICULTURE:

Certified organic. Olive and fruit trees are planted among the vines to provide shade and cool the microclimate of the vineyard.

## WINEMAKING:

The grapes are hand harvested, destemmed but not crushed and fermented as whole berries with native yeasts in stainless steel. The wine is then aged for 7 months in stainless steel tanks. It's bottled without fining nor filtration.

**WEBSITE:** [n/a](#)

This wine is suitable for vegans and vegetarians.



## TASTING NOTES:

A beautiful balance of crunchy fruit with some savoury dried herbal notes and food-friendly structure. Redcurrants, cranberry and raspberry fruits combine with sage and rosemary and fine grained tannins.