

MANTO NEGRO – FOGONEU – ESCURSAC – SOCA-REL

Mallorca



APPELLATION: Vino de Espana

BLEND: Manto Negro (70%) Fogoneu (20%) Escursac (10%)

WINEMAKER: Pep Rodríguez

VINEYARD:

Pep organically farms 5 hectares of vines, arranged in alternated rows to encourage pollination. They are mostly bush trained, in Mallorca known as 'en vas'. The soils are clay loam, which are poor in nutrients but with good water holding capacity needed in this hot climate. Made up of ancient alluvial material eroded from a sub-Serra de Tramuntana mountain range 6 million years ago.

VITICULTURE:

The viticulture is certified organic. Olive, almond and fruit trees are planted among the vines to provide shade and cool the microclimate of the vineyard, while increasing biodiversity. In the peak of summer, the shading has been recorded to lower the temperature by up to 12 degrees Celsius!

WINEMAKING:

The grapes are hand harvested, and then carried by hand to the winery. The fruit is destemmed but not crushed, and then the buckets are passed up to Pep who empties them into the tank. Wild yeasts are used to kickstart fermentation with 10% stems in stainless steel, where the different varieties are vinified separately. During the first 4 days, they pump over and then after that, they only stir intermittently. To finish, they carry out semi-carbonic maceration. Fermentation lasts a total of 6-8 days. Pep presses, skipping both pre-and post-fermentation. The wine is then aged for 6 months in 500L French oak barrels. It's bottled without fining nor filtration.

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A characterful wine with red fruit and floral notes over an earthy Mediterranean background. Light and fluid in body.