

POLITXÓ BLANC – SOCA-REL

Mallorca



APPELLATION: Vino de Espana

BLEND: Macabeo (70%) Escursac (30%)

WINEMAKER: Pep Rodriguez

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: _____

Certified organic. Olive and fruit trees are planted among the vines to provide shade and cool the microclimate of the vineyard, while supporting 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, direct pressed and then co-fermented with native yeasts in stainless steel with 10% stems. The wine is then aged for 4 months in 500L French oak barrels. It's bottled without fining or filtration.

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A creamy wine underpinned with fresh, thirst-quenching acidity. The close proximity to the ocean contributes a hallmark mediterranean saline tang here. And a dash of red skinned Escursac gives the wine a coppery pink hue.