

POLITXÓ NEGRE – SOCA-REL

Mallorca



APPELLATION: Vino de Espana

BLEND: Esperó de Gall (100%)

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. 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 usually lasts a total of 6-8 days. At that point, Pep presses, skipping both pre-and post-fermentation. But since some grapes remain whole (with pulp and must inside), they naturally keep fermenting a few more days, which adds fruitiness to the wine. It is then aged for 6 months in stainless steel tanks and is bottled unfiltered.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Red cherry, black pepper and thyme. Light, fluid and characterful.