

# CAP ANDRITXOL

BODEGA



## MATAÇA

### BASIC INFORMATION

- IGP Vi de la Terra de Mallorca
- Wine: Red wine
- Vintage: 2016
- Varieties: Cabernet Sauvignon (34%), Callet (27%), Mantonegro (24%), Merlot (11%), Syrah (4%)
- Winery: Cap Andritxol
- Origin of the grapes: Felanitx and Porreres

### PRODUCTION

- Harvest: Grapes are collected by hand in 12kg boxes and selected in the field.
- Transport and entry of grapes: Transport in refrigerated lorry, with minimum time between the moment the grapes are collected and the time they are processed.
- Production: Fermentation with controlled temperature at 25-28°C in small stainless steel deposits (3,000L).
- Aging: Aged in French wood barrels for 12 months and left to settle in the bottle for 6 months.

### PRESENTATION OF THE PRODUCT

- Bottle: Tapered bottle of Bordeaux (height: 325mm).
- Capacity: 75 cl.
- Boxes: Cardboard boxes (6 bottles/box).

### TASTING NOTES

- Colour: A cherry-coloured red wine, low to medium layer, with a tejizo border. A clean, bright wine.
- Nose: A very expressive aroma of average intensity with clear aromas of spices, in particular black pepper and clove.
- Palate: Fresh, light and pleasant on the palate, of light volume and average structure. The barrel is very present. Average aftertaste.

### OTHER INFORMATION

- Serving temperature: 16-18°C
- Consumption period: Between 1 and 2 years.
- Pairing: All types of grilled meat and stews.
- Origin: Sencelles - Mallorca

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