

CAP ANDRITXOL

BODEGA



SA TALAIA

BASIC INFORMATION

- IGP vi de la Terra de Mallorca
- Wine: Red wine
- Year: 2017
- Varieties: Merlot, Cabernet, syrah, gorgollassa, Manto Negro and Callet.
- Winemaker: Cap Andritxol
- Origin of the grapes: Felanitx and Pollença

PRODUCTION

- Harvesting: hand-collected into 12 kg boxes and selection in the field.
- Transport and entry of grapes: Transported in cold trucks, with a minimum time between field and entry for production.
- Production: Fermented at a controlled temperature of 25-28 °C, in small stainless steel vats, 3000L.
- Ageing: Aged in French wooden barrels for 12 months and rested in bottles for 6 to 12 months.
- Coupage: Mixture of the best 2017 barrels.

PRESENTATION OF THE PRODUCT

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

TASTING NOTES

- Colour: Cherry red wine, high intensity with red rim. A clear, bright wine.
- Nose: Medium aromatic intensity with ripe red fruit flavours, such as plum and a background of clear spice aromas, especially pepper and clove. When left to rest, toast and wood aromas emerge. Taste: Powerful yet mild in the mouth, marked by highly balanced wood with fruit and very good structure. Sweet and round in character. A persistent wine with a long finish.

OTHER INFORMATION

- Serving temperature: 16 -18 °C
- Consumption: Between 2 and 8 years.
- Pairing: Any kind of grilled meat, broths and traditional Mallorcan dishes.
- Origin: Sencelles- Mallorca

Bodega Cap Andritxol S.L.
Carretera de Montuiri, Km. 2,7
07140 Sencelles (illes Balears)
info@capandritxol.com