

CAP ANDRITXOL

BODEGA

1580



BASIC INFORMATION

- PGI Vi de la Terra de Mallorca
- Wine: Red wine
- Vintage: 2017
- Varieties: 50% Cabernet Sauvignon + 50% Callet
- Winery: Cap Andritxol
- Grape Origin: Sta Maria del camí and Pollença

PRODUCTION

- Harvest: manual harvesting in boxes of 12 Kg and in-field selection.
- Transport and unloading of the grapes: Transport in a refrigerated truck, with a minimum time between the field and unloading for processing.
- Elaboration: Fermentation with a controlled temperature of 25-28 °C, in small volume stainless steel tanks, 3000L.
- Ageing: Ageing in 225 L French oak barrels for 12 months and 6 months in 500L and 300L barrels. Resting in bottle for a minimum of 6 months.
- Coupage: Mixture of the best Cabernet and Callet 2017.

PRESENTATION OF THE PRODUCT

- Bottle: Truncated cone bordeaux bottle, 325mm high.
- Capacity 75 cl.
- Boxes: Cardboard boxes of 6 Bottles/box.

TASTING NOTES

- Colour A cherry-coloured medium-bodied wine. Limpid and bright wine.
- Smell: Medium aromatic intensity, with balsamic and spicy aromas which highlight the clove. It needs to be aired and allowed to breathe before it opens and the clear toasted notes of raisins and plum appear, giving it a very complex smell.
- Taste: Powerful and smooth in the mouth, marked by a deep wood taste that can be tasted throughout. It is persistent and with a long finish. Licorice notes stand out in the retronasal.

OTHER INFORMATION

- Serving temperature: 16-18 °C
- Consume Between 2 and 10 years.
- Pairings All kinds of grilled meats, broths and typical Majorcan dishes.
- Origin: Sencelles- Majorca

ALLERGENS

- Contains sulphites

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