

CAP ANDRITXOL

BODEGA



MATAÇA

BASIC INFORMATION

- IGP vi de la Terra de Mallorca
- Wine: Red wine
- Year: 2017
- Varieties: Syrah, Merlot, Callet, Manto Negro and tempranillo
- Winemaker: Cap Andritxol
- Origin of the grapes: Felanitx, Porreres 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 3-4 months and rested in bottles for at least 6 months.

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, medium intensity, with violet border. A clear, bright wine.
- Nose: Medium aromatic intensity, very expressive, notes of spices, such as pepper, and when opened, notes of unripened red fruit appear. Acidic cherry, unripened plum, etc.
- Taste: Fresh, light and pleasant in the mouth. With low volume and good structure. The oak barrel is not very obvious, more like the fruit in the back of the nose, with a light, pleasant finish.

OTHER INFORMATION

- Serving temperature: 16 -18 °C
- Consumption: Between 2 and 4 years.
- Pairing: Any kind of grilled meat and stews.
- Origin: Sencelles- Mallorca

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