

# Àn

*Anima negra*



## PRODUCER PROFILE

Estate owned by: Pere Obrador and Miguelàngel Cerdà  
Winemaker: Pere Obrador and Miguelàngel Cerdà  
Total acreage under vine: 200  
Estate founded: 1994  
Winery production: 20,000 Bottles  
Region: VdlT Mallorca  
Country: Spain

## Ànima Negra ÀN 2013

### WINE DESCRIPTION

AN is the iconic flagship wine of Anima Negra. Made primarily from indigenous Callet grapes (95%) with a touch of Mantonegre and Fogoneu. These indigenous grapes are hand-harvested from the oldest vines from many small vineyards in the sub-region of central Mallorca called "Son Negre", which translates as the 'dark place' because of the intense sunlight that almost bakes the soil with its intense heat. After fermentation, the wine spends seventeen months of aging in French oak followed by one year in bottle. The wine is not made every year. The last vintage was 2010 and the vineyard will rest until 2017.

### TASTING NOTES

Opaque garnet in color with ruby reflections, this wine offers wonderfully rich and layered aromas of damson fruit, crushed blackberries, leather, violets, smoke and spice. An is as sumptuous on the palate as it is in its bouquet, with mouth-filling texture and concentration of flavors.

### FOOD PAIRING

Best enjoyed on special occasions, with slow cooked meals such as pot roast, BBQ, and hickory-smoked ribs.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Son Negre vineyard
Vineyard size:	38
Soil composition:	Calcareous Limestone
Training method:	Gobelet
Elevation:	330 feet
Vines/acre:	1,818
Yield/acre:	0.8 tons
Exposure:	Northwestern
Year vineyard planted:	1906-1986
Harvest time:	September-October
First vintage of this wine:	1994
Bottles produced of this wine:	20,000

### WINEMAKING & AGING

Varietal composition:	95% Callet and 5% Mantonegre-Fogoneu
Fermentation container:	Cement vats
Length of alcoholic fermentation:	6-9 days
Fermentation temperature:	79-82 °F
Maceration technique:	Cold Soak Maceration; Racking, and Pumpovers
Length of maceration:	3-5; 20-25 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	17 months
Length of bottle aging:	1 year