

Ànima 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: 200,000 Bottles
Region: VdIT Mallorca
Country: Spain

Ànima Negra ÀN/2 2010

WINE DESCRIPTION

ÀN/2 is a perfect introduction to the wines of Mallorca. This unique red is made from old vine Callet, Mantonegre, Fogoneu and Syrah fermented in a combination of stainless steel and concrete—macerated only briefly to retain the freshness and flavors of the fully ripe fruit. Aged for just over one year in a combination of French barriques and American oak, of which about one-third is new oak.

TASTING NOTES

Deep ruby-red in color, ÀN/2 has complex aromas of savory spices, wild raspberries, dark cherry fruit and a hint of violets and smokiness. On the palate the wine is silky and elegant with intense flavors of mature fruit. Well-balanced with a long finish.

FOOD PAIRING

This wine pairs excellently with pork chops, rabbit ravioli, or roasted leg of duck.

VINEYARD & PRODUCTION INFO

Vineyard size:	150
Soil composition:	Calcareous silt with iron oxide
Training method:	Gobelet
Elevation:	330 feet
Vines/acre:	1818
Yield/acre:	1.8 tons
Exposure:	Northwestern
Year vineyard planted:	1927-1962
Harvest time:	September-October
First vintage of this wine:	2001
Bottles produced of this wine:	200,000

WINEMAKING & AGING

Varietal composition:	65% Callet, 20% Mantonegre-Fogoneu, and 15% Syrah
Fermentation container:	Cement and stainless steel tanks
Length of alcoholic fermentation:	4-7 days
Fermentation temperature:	82-86 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	10-15 days
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-Three years
Type of oak:	80% French oak and 20% American
Length of aging before bottling:	13 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.4%
pH level:	3.6
Residual sugar:	2.4 g/L
Acidity:	4.9 g/L