



Ànima Negra ÀN/2 2004

WINE DESCRIPTION

Grapes from old vines of Callet, Mantonegre-Fogoneu and Syrah are hand-harvested, fermented in stainless steel with native yeasts, and macerated only briefly to retain the most refined flavors of this fully ripe fruit. Aged for 12 months in a combination of French and American barriques.

TASTING NOTES

The wine opens with a nose of honeysuckle and jasmine, fills the mouth with ripe, round flavors, yet is refreshing on the palate and firmly held together with its soft tannic structure. The raspberry-like finish is long.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Vineyard name:	Various vineyards
Vineyard size:	62.5
Soil composition:	Vermell, loam and iron
Training method:	Guyot and double cordone
Elevation:	240-390 feet
Vines/acre:	1,600
Exposure:	Eastern/western
Year vineyard planted:	1927-1962
Harvest time:	September
First vintage of this wine:	2002
Bottles produced of this wine:	12,000

WINEMAKING & AGING

Varietal composition:	65% Callet, 20% Mantonegre-Fogoneu and 15% Syrah
Fermentation container:	Stainless steel tanks
Fermentation temperature:	82-86 °F
Length of maceration:	12 to 20 days
Type of aging container:	Barriques
Age of aging container:	70% new, 30% 2 & 3 years
Type of oak:	French and American oak
Length of aging before bottling:	12 months

ANALYTICAL DATA

Alcohol:	13.8%
pH level:	3.8
Residual sugar:	2 g/L
Acidity:	4.5 g/L
Dry extract:	30.5 g/L

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: 12,000 Bottles
Region: VdIT Mallorca
Country: Spain