



## 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: 30,000 Bottles  
Region: VdlT Mallorca  
Country: Spain

## Ànima Negra Quíbia 2011

### WINE DESCRIPTION

The exact recipe varies every year (of course!), but in general the wine is a blend of Premsal and Callet grapes fermented in cement vats and stainless steel tanks followed by several months of lees aging.

### TASTING NOTES

Enticing straw-lemon in color with greenish reflections, Quíbia offers pleasantly unusual notes of white peach, pear, sea brine and jasmine. On the palate the wine is weighty with creamy texture and concentrated flavors but at the same time fresh, delicate and well balanced.

### FOOD PAIRING

This wine pairs beautifully with bay scallops, mussels in butter broths, and peasantstyle migas.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Son Bennassar vineyard
Vineyard size:	12.5
Soil composition:	Calcareous silt with iron oxide
Training method:	Gobelet
Elevation:	330 feet
Vines/acre:	1422
Yield/acre:	2.4 tons
Exposure:	Northwestern
Year vineyard planted:	1991
Harvest time:	September
First vintage of this wine:	2006
Bottles produced of this wine:	30,000

### WINEMAKING & AGING

Varietal composition:	50% Premsal and 50% Callet
Fermentation container:	Cement vats
Length of alcoholic fermentation:	14 days
Fermentation temperature:	63 °F
Length of maceration:	90 days
Type of aging container:	Cement vats
Size of aging container:	100 HL
Length of aging before bottling:	3 months

### ANALYTICAL DATA

pH level:	3.4
Residual sugar:	1.7 g/L
Acidity:	6 g/L