

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: 50,000 Bottles
Region: VdIT Mallorca
Country: Spain

Ànima Negra Quíbia 2022

WINE DESCRIPTION

Quíbia gets its name from a aspirational worry-free state of mind. The wine is the brainchild of Miquelàngel Cerdà and his partner, Pere Obrador celebrating the versatility of the indigenous red grape, Callet, which is the common thread through all their wines. The Callet lends texture and tartness. The Premsal adds roundness while Giro Ros gives the backbone of acidity. The three grapes are fermented in stainless steel tanks followed by 4 months of lees aging. The influence of the Mediterranean sea gives this wine its salinity.

Grapes are chilled in cold storage upon arrival to the winery. Dry ice is used in order to prevent oxidation. The Premsal is cold-macerated for over 10 hours in a carbonic atmosphere at 12°C. The Callet (red grape) macerates for 2-3 hours. After pressing, racking takes place in temperature controlled tanks followed by fermentation at 17°C. The winery uses only native yeast from their vineyards to strengthen the character of the wine giving a clear voice the indigenous varieties from Mallorca.

TASTING NOTES

The color is an enticing straw-lemon in color with greenish highlights. Quíbia has aromas of white peach, pear, sea brine and jasmine. On the palate the wine is weighty with silky olive oil texture and concentrated flavors of ripe peach, Anjou pear and capers. Crisp, lively and well balanced.

FOOD PAIRING

This wine pairs beautifully with bay scallops, langoustines, mussels in a butter broth, and seafood paella.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Son Bennisar 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 - October
First vintage of this wine:	2006
Bottles produced of this wine:	50,000

WINEMAKING & AGING

Varietal composition:	60% Callet, 30% Premsal, 10% other local grapes
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	60 °F
Maceration technique:	Cold Soak Maceration
Length of maceration:	10 hours days
Type of aging container:	Stainless steel tanks
Size of aging container:	7,000 L
Length of aging before bottling:	4 months
Total SO ₂ :	80 mg/L

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.2
Residual sugar:	0.48 g/L
Acidity:	5.9 g/L