

Es Murull 2015, VdTM



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Vintage: 2015

Grape varieties: Callet, Mantonegro, Fogoneu and Cabernet.

Vineyard: This wine comes from 25 year old vineyards located in southeast Mallorca. This area has the benefit of the Mediterranean sea breeze contributing to the development of balanced and tasty grapes.

Wine making: Manual harvest and selection of grapes on sorting table to guarantee the straightest quality standards and the optimal ripening of the grapes. Fermentation takes place in 7,000 L and 10,000 L stainless steel and concrete tanks at a controlled temperature of 28°C. The average maceration period is 17 days. Aging 9 months in up to three vintage old French and American oak barrels.

Alcohol graduation: 13.1% vol.

Acidity: 5.3 g/L PH 3.69

Cap: Natural cork

Tasting notes

Radiant pomegranate red. Intense and persistent berry , spice pepper and clover aromas. Almond shell aftertaste, delicate and persistent on the palate, currant and blackberry aromas with pleasant acidity.

Goes well with

Meat, stews, cheese und iberian sausages

Serve at

15-16°C