



SES TALAIOLES NA PUJOLA 2018

TIEFGRÜNDIGKEIT » NA PUJOLA, der Spitzenwein, wird nur aus dem allerfeinsten Lesegut der besten Lagen mit besonderer Sorgfalt gekeltert.

Er besticht durch seine Fülle und Tiefgründigkeit. Ein komplexer Wein, voller mediterraner Aromen mit hoher Lagerfähigkeit.

Die Prägung seines Etiketts zeigt feine Linien, die wie Lebensadern, das Gestein durchdringen. Der Abdruck eines von Weinwurzeln durchwebten Felsens am Ort seiner Herkunft.



ORIGIN: Mallorca, Spanien
APPELLATION: Vi de la Terra Mallorca
HARVEST: by hand
GRAPE VARIETIES: Cabernet Sauvignon (67%), Syrah (31%), Merlot (2%)

ALCOHOL: 14,5 % vol
PH-VALUE: 3,66
ACIDITY: 5,3 g/L
ALLERGENS: contains sulphites

AGEING: 15 years
BOTTLING: 0,75 L
PACKAGING: 6 and 3 bottles/wooden box

VINIFICATION

Gentle treatment of the vines with natural products. Careful cultivation of the soil, promoting biodiversity, to ensure the resistance and health of the vines. Harvested grapes are stored in cold chambers for up to 12 hours to preserve aromas and avoid oxidation during processing.

Manual selection of the grapes, handpicking of the berries. No use of sulphites before fermentation. Instead, use of non-saccharomyces Fermentation in inox tanks. Extended maceration completed 15 days after the end of fermentation. Malolactic fermentation in inox tanks.

AGEING

18 months in French oak (new).

COLOUR

Deep violet with dark tones.

NOSE

Intense aromas of blackcurrant, as well as ripe tobacco leaves with hints of cocoa, tarragon and vanilla.

PALATE

With notes of ripe cherries and hints of dark chocolate, liquorice and cloves. Intense and deep on the palate, dominant and expressive but without compromising its elegance. With a refined tannic structure and balanced acidity that allows this wine to age optimally.

PAIRING

NA PUJOLA is the ideal companion for rich meals, such as roast game or lamb, grilled veal fillet, T-bone steak, Iberian ham, mature cheeses, etc.

