

Terra de Falanis



Muac

VT Mallorca



Vintage 2015

Grape varieties 35% callet, 35% manto negre i 30% cabernet sauvignon

This wine originates from the vineyards of Mallorca, mainly from the South Eastern region of the island, which benefits from the prevailing sea breeze and provides ideal conditions for the development of balanced and flavourful grapes. The average age of the vineyard is 20 years.

Wine making Hand picked harvest in small 10kg boxes. Manual selection of grapes on sorting table to ensure the strictest standards of quality and the optimal ripeness of the grape. Fermentation takes place in 7,000 and 10,000 L stainless steel tanks at a controlled temperature of 28°C. The average maceration period is 17 days.

Malolactic In stainless steel and concrete tanks.

Aging 9 months in French and American oak barrels.

Alcohol graduation 13% vol.

Acidity 5.1 g/L

PH 3.44

TERRA DE FALANIS SL

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