



FINCA

SON BORDILS

1433



Bisbals de Son Bordils LA109
Vino de la tierra Mallorca

The name of Son Bordils Bisbals refers to a geographical area of scrubland and pine are Bordils farm, known since ancient times as Ses Bisbals, in allusion to his ancestral church property..

Varieties:

Merlot 55%, Cab. Sauvignon 23%, Manto Negro 20%, Syrah 1% & Callet1%

Vineyards:

Vineyards average 11 years old, planted on alluvial-type soil calcareous clay.

Grape harvest:

The harvest of the red varieties was hold on September 5 to October 10, 2007.

Production Lot:

39427 bottles of 0,75 l.

Preparation:

Traditional fermentation at controlled temperature, aged for 16 months in oak barrels of American, French and Hungarian.

Bottling date:

5th and the 12th of December 12, 2011;(AJ 089010 to AJ 108145) and and the 14th of August 2013 (AL 162255 to AL 200346)

Alcohol content:

15% vol.

Volatile acidity:

0.60 g / l acetic acid

Tasting notes:

Marked charakter Mediterranean wine. Ruby garnet color with flashes, well covered. Aromas of raspberry and blueberry jam ripe fruit compote and balsamic aromas mixed with menthol, fennel, anise mint. The palate is fresh and pleasant way, balanced acidity and soft, ripe tannins. Long finish and persistent.

Gastronomy:

Serve at 17-19 ° C.