

## WINE FACT SHEET

### VINICOLA BINIGUAL S.L.

BINIGUAL, MALLORCA



### SANT GALL 2008 (Vi de la Terra de les Illes Balears)

#### Wine Description

This property is co-owned and run by the duo that brought us the great Callet of Anima Negra - Here they indulge their passion for MANTONEGRE - experimenting in both vineyard and winery to get at the root of its dark soul. Another Mallorcan Native steps into the light! (Organically Farmed)

#### Tasting Notes

Dark berry almost dense red, in color. The nose is fresh with herbs and spices a bit balsamic but little presence of oak. Soft and elegant - on the approach with good acidity more balsamic notes and red fruit.

#### Vineyard Characteristics

Production Area/name of vineyard

Binigual - vineyards: Es Sestadors  
Can Cotorra and Sant Gall

Size of vineyard (acres):

Soil Composition:

Red clay/rocky w chalk & river stones

Training method:

Trellised

Elevation (feet)

300 feet

Vines/acre:

Yield/acre (tons):

East-West

Exposure:

Year vineyard planted:

1998

#### Winemaking & Aging

Varietal Composition:

50% Mantonegro, 40% Cabernet Sauv.  
10% Syrah

Harvest time:

15 September - 15 October

First Vintage

2005

Total Bottles Produced:

19,000

#### Fermentation

Fermentation container:

Stainless Steel

Length of alcoholic fermentation

10 days

Fermentation Temp (oF)

28C

Maceration technique

pump over

Length of Maceration (days)

10-15 days

Malolactic fermentation:

yes

#### Aging

Aging Container:

Barriques

Size of Aging Container

225 liter

Age of container

2 and 3 uses

Cooperage:

60% French, 40% American

Length of Aging before bottle:

12 months

Bottle Aging

6 months

#### Analytical Data

Alcohol

14.5%

PH level:

3.7

Residual Sugar

0.39

Acidity (grams/liter)

4.88



**VINOS LIBRES**

Selections