

CASTELL DE SANTUERI
 NEGRE (RED)
 2011

MALLORCA IGP



"the label - featuring el Sindicato"



"el Pirata"



"the ancient label"

UPC CODE: 8 437007 450934



AN ISLAND BLEND
 FROM MALLORCA
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 SUSTAINABLY FARMED
 MEATY, FRESH & SPICY
 A MEDITERRANEAN RED

GROWERS

Wines are made by the Dynamic Duo of Pere Obrador and Miguel Angel "el Pirata" Cerda - these brothers-in-law are responsible for bringing back the vinification of Native varietals in Mallorca with their now famous Anima Negra Wine. Obsessed with their Native grapes they continue their quest to understand island varietals

LAND

Mallorca's terroir is blessed with endless sun and the Mediterranean heat along with salty marine breezes and a cooling northerly wind that sweeps into the center of the island from the nearly 5,000 foot Serra de Tramuntana. The soil is red clay with small limestone deposits.

FARMING

Small dry farmed plots near the town of Felanitx are worked manually and harvested by hand. Sustainable philosophy encourages wild plants, grasses and even apricot trees to grow in the vineyards to keep bush vines in good company and happy.

WINE

Native Varietals Callet 35% and Mantonegre 35% are blended with Cabernet 30% to create a meaty and spicy island wine that remains balanced and fresh.

Grapes are carefully sorted on a table then fermented in both concrete and steel tanks. The wine is then aged 6 months in both French and American barrels. Taste? Some say it reminds them of a good Cote de Rhone. The brand Castell de Santueri was recovered from an old cooperative started in the 1800's referred to as "El Sindicato" - the building stands but the cooperative disbanded in the late 80's. Only 2,000 cases made

FOOD

Stews, cured meats, small game and grilled stuff.

PRESS

14.5% ALCOHOL

