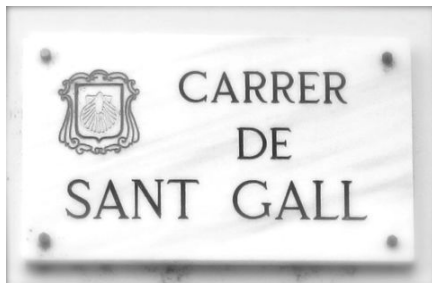


SANT GALL

2011

MALLORCA



ISLAND WINE FROM MALLORCA

'THE HOLY ROOSTER"
ORGANICALLY FARMED
NATIVE GRAPES

GROWERS

Biniagual is a family-owned farm and winery that is bringing a region's centuries-old winemaking tradition into the 21st Century. Since they began producing wine in 1999, they have been collecting accolades and winning fans internationally. Their goal is simple: to produce a wine that can satisfy the most demanding palates—including their own.

LAND

Located in the center of Mallorca at Binissalem, the 79 acre Es Sestadors Can Cotorra and Sant Gall vineyards are located between 125 and 300 meters above sea level on a high plateau protected from harsh weather by the Sierra de Alfabia. The soil here is rocky red clay with chalk and river stones.

FARMING

Farming of 70 acres of vines natural & totally hands on. Dry farmed but nurtured - yields are low - 1 kilo per vine. Grapes are hand harvested and only intact grapes are kept.

WINE

AN ISLAND WINES! 83% Manto Negro, 10% Syrah, 7% Cabernet Sauvignon - From the winemaking team of Pere Obrador and Miguel Angel Cerda. Primary and malolactic fermentation are conducted in temperature controlled cement vats. Aged 12 months in 60% French and 40% American oak. The Wine Advocate: "an OUTSTANDING VALUE! Exotic spices, hint of balsamic, fresh herbs, blueberry, assorted black fruits. Savory, elegant, and lengthy. Overdelivers in a big way." 92 Points.

FOOD

Mushrooms, Lamb stews, pork sausages, goat cheese

PRESS

Wine Advocate: An outstanding Value !

UPC CODE: 437009560051

14% ALCOHOL

VINOS  LIBRES