

Trispol Negre 2017 Mesquida i Mora - 150 cl. (Magnum)

Trispol is the Catalan word for tile or flat area. 2010 was the first vintage of this cuvée.



Vinification

12 months of ageing in French and American oak - new and 2nd year. Demeter certified since 2014.



Storage potential

Drink as from : 2021
Best moment : 2024-2026
Until : 2030



To serve

Serve at 18°C in a large glass.



Trial analysis

The ruby colour of a young wine. Expressive, sunny, spicy, peppery and fruity on the nose (cherry); very fresh with a hint of oak. On the palate, the square structure of Cabernet Sauvignon blends with the freshness of Syrah and Callet. Medium body structure, nice tannins (grape tannins and oak tannins) with a hint of smokiness which perfumes a juicy and round finish.

Description domain

Bàrbara Mesquida comes from a winemaker's family, but she started her own micro-estate from scratch on her own. She works in biodynamics, mainly with local grapes, in white and red. Hers is one of Mallorca's most quality-oriented projects, even if it is on a small scale. Pour Bàrbara, nothing happens by chance, everything is connected in this life, so she called her entry-level wines Sincronia.



Wine style:

Mediterranean, powerful gourmet wine



Assembly

Cabernet Sauvignon, Callet, Syrah



Region:

Illes Balears



Appellation:

Vino de la Tierra de Mallorca



Wine estate:

Mesquida i Mora



Biodynamic