

Sòtil 2021 Mesquida i Mora - 75 cl.

In Mallorca, a Sotil is what stands between two floors in a building. The beginning and the end. the cosmos, the heaven. The label is an evocation of the perfection of a circle, the return of the seasons, so important in wine.





🔎 To serve

Vinification

Serve at 18°C after decanting, at least during the first 4 years.

in new French oak barrels.

Cold maceration Each grape is fermented

controlled temperature (28°C maximum).

Malolactic fermentation also takes place in stainless steel tanks. Then the wine is aged

separately in stainless steel tanks, at a



Storage potential

To drink as from: 2023 Best Moment :2026-2028

Until: 2032

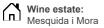


Wine style: Mediterranean, elegant and mineral











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.