

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.



Vinification

Cold maceration Each grape is fermented separately in stainless steel tanks, at a controlled temperature (28°C maximum). Malolactic fermentation also takes place in stainless steel tanks. Then the wine is aged in new French oak barrels.



Storage potential

To drink as from : 2023
Best Moment :2026-2028
Until : 2032



To serve

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

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, elegant and mineral



Assembly

Callet



Region:

Illes Balears



Appellation:

Vino de la Tierra de Mallorca



Wine estate:

Mesquida i Mora



Biodynamic