

Quíbia 2023 Ànima Negra - 75 cl.

Quíbia is the imaginary village of Felanitx in the writings of philosopher Llorenç Mostel. The wine has become much more serious in the last five years and is now mainly a blanc de noirs.



Vinification

After the harvest, the grapes are refrigerated for one night, then undertake a 10 hour skin contact maceration, followed by a low temperature fermentation (18°C). Then the wine is aged for 4 months on its lees.



Storage potential

Drink as from : 2024
Best moment : 2024-2026
Until : 2027



To serve

12°C



Trial analysis

Pale yellow colour. It takes some aeration for the delicate aromas to appear (thyme, spices, ripe white fruit, a mineral touch). This new style Spanish white is both lively and very Mediterranean. A very dry and mineral finish.

Description domain

Ànima Negra has revolutionized Mallorcan wines. This domain gave back its luster to the Callet grape, making wines both refined and full of mediterranean character out of it. The 100% Callet Son Megre, the label of which was made by artists Miquel Barceló, is its flagship.



Wine style:

Mediterranean, fresh gourmet wine



Assembly

Prensal (60%), Callet (40%)



Region:

Illes Balears



Appellation:

Vino de la Tierra de Mallorca



Wine estate:

Ànima Negra



Biological