

Ànima Negra Magnum 2021 Ànima Negra - 150 cl. (Magnum)



Ànima Negra is the name of the bodega, and of its first wine, which quickly became a cult wine in Majorca. The concept was to make the purest Callet wine in the world. A new vineyard was planted (ungrafted) from pips collected in the best Callet vines on the estate. 12 months in French oak barrels, mostly new.



Vinification

Aged for 18 months in French oak barrels, mostly new.



Storage potential

Drink as from : 2026
Best moment : 2030-2032
Until : 2043



To serve

Serve in a large glass at 18°C.



Trial analysis

A wine with a great personality. Slight notes of a evolution in the colour. A spicy, earthy, very Mediterranean nose, with hints of roasted coffee and a discreet fruit. Made on limestone soils, with time, it will show the noble character of the great Burgundy wines. In his younger years, the woody notes are a little bit too obvious, but time will heal this. The mouthfeel is already most pleasant. A very elegant wine.



Wine style:

Mediterranean, elegant gourmet wine



Assembly

Callet (95%), Fogoneu, Mantonegro



Region:

Illes Balears



Appellation:

Vino de la Tierra de Mallorca



Wine estate:

Ànima Negra



Biological

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.