

Son Negre 2022 Ànima Negra - 75 cl.

This Son Negre is the top wine from this small Majorcan wine estate. It is world-famous for its label alone. Indeed, renowned Spanish artist Miquel Barceló creates a different label for them every year. This is the essence of Callet. Son Negre is a hamlet where Anima Negra has two of its best vineyards destined for Son Negre. Made only in top years, years with character. The last 2 years were 2016 and 2022. Cult wine for collectors !



Vinification

Fermentation on 4,000-litre wooden foudres. Then 16-month élevage on new French oak with only 1 soutirage to preserve the fruit. After harvest, the grapes are chilled overnight in cold rooms to ferment at exactly 28°C for a period of 30 days.



Storage potential

Drink as from: 2026
Best moment: 2032-2037
Until: 2042



To serve

18°C. Serve in a burgundy glass. Decant in its first eight years of life.



Trial analysis

Unusual in the nose: typical Mediterranean spiciness with still some wood. After shaking and rolling, we get lots of complex aromas: liquorice, garrigue, thyme, rosemary, animale and leather notes with huge amounts of fruit behind them. A nose that continues to blossom, offering ever more finesse. Beautifully textured, at once powerful but also elegant. A muscular athlete with a long and complex finish. Classy style and ditto tannins. Textbook example of a powerful wine adorned in a finesse-rich structure.



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.