

## Quíbia 2022 Ànima Negra - 75 cl.

Quíbia means "vision". The fish hook (Anima Negra's logo) is larger on the label, because this white wine goes very well with fish.



### 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 : 2023  
Best moment : 2023-2025  
Until : 2026



### 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