

# Anima negra



## PRODUCER PROFILE

Estate owned by: Pere Obrador and Miguelàngel Cerdà  
Winemaker: Pere Obrador and Miguelàngel Cerdà  
Total acreage under vine: 200  
Estate founded: 1994  
Winery production: 200,000 Bottles  
Region: VdIT Mallorca  
Country: Spain

## Quíbia 2017

### WINE DESCRIPTION

Quíbia gets its name from a aspirational worry-free state of mind. The wine is the brainchild of Miquelàngel Cerdà and his partner, Pere Obrador celebrating the versatility of the indigenous red grape, Callet, which is the common thread through all their wines. The Callet lends texture and tartness. The Premsal adds roundness while Giro Ros gives the backbone of acidity. The three grapes are fermented in stainless steel tanks followed by 4 months of lees aging. The influence of the Mediterranean sea gives this wine its salinity.

### WINE PRODUCTION

Grapes are chilled in cold storage upon arrival to the winery. Dry ice is used in order to prevent oxidation. The Premsal is cold-macerated for over 10 hours in a carbonic atmosphere at 12°C. The Callet (red grape) macerates for 2-3 hours. After pressing, racking takes place in temperature controlled tanks followed by fermentation at 17°C. The winery uses only native yeast from their vineyards to strengthen the character of the wine giving a clear voice the indigenous varieties from Mallorca.

### TASTING NOTES

The color is an enticing straw-lemon in color with greenish highlights. Quíbia has aromas of white peach, pear, sea brine and jasmine. On the palate the wine is weighty with silky olive oil texture and concentrated flavors of ripe peach, Anjou pear and capers. Crisp, lively and well balanced.

### FOOD PAIRING

This wine pairs beautifully with bay scallops, langoustines, mussels in a butter broth, and seafood paella.

## VINEYARD & PRODUCTION INFO

|                             |                                 |
|-----------------------------|---------------------------------|
| Vineyard name:              | The Son Barrassar vineyard      |
| Vineyard size:              | 12.5 acres                      |
| Soil composition:           | Calcareous Silt with Iron Oxide |
| Training method:            | Gobelet                         |
| Elevation:                  | 330 feet                        |
| Vines/acre:                 | 1422                            |
| Yield/acre:                 | 2.4 tons                        |
| Exposure:                   | Northwestern                    |
| Year vineyard planted:      | 1991                            |
| Harvest time:               | September - October             |
| First vintage of this wine: | 2006                            |

## WINEMAKING & AGING

|                                   |   |
|-----------------------------------|---|
| Varietal composition:             | 60% Callet, 30% Premsal, 10% other local grapes |
| Fermentation container:           | Stainless steel tanks                           |
| Length of alcoholic fermentation: | 10 days   |
| Fermentation temperature:         | 60 °F   |
| Maceration technique:             | Cold Soak Maceration                            |
| Length of maceration:             | 10 hours days                                   |
| Type of aging container:          | Stainless steel tanks                           |
| Size of aging container:          | 7,000 L   |
| Length of aging before bottling:  | 4 months  |

## ANALYTICAL DATA

|           |         |
|-----------|---------|
| Alcohol:  | 12.0 %  |
| pH level: | 3.5     |
| Acidity:  | 6.1 g/L |

