

# Àn

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: VdlT Mallorca  
Country: Spain

## ÀN 2016

### WINE DESCRIPTION

Àn is the iconic flagship wine of Anima Negra. Made primarily from indigenous Callet grapes (95%) with a touch of Mantonegre and Fogoneu. These indigenous grapes are hand-harvested from the oldest vines from many small vineyards in the sub-region of central Mallorca called "Son Negre", which translates as the 'dark place' because of the intense sunlight that almost bakes the soil with its intense heat.

### ABOUT THE VINEYARD

This wine is made from very special and different vineyards. The combination of old Callet vines that only exist in Mallorca with mineral soil (iron ore) under limestone rocks competing with fruit trees that are planted around the vines, give a unique character to these parcels and to the resulting wines.

### WINE PRODUCTION

The winery has used fresh yeasts from their own vineyards which is strengthening the character of the wine, giving a key role to the varieties and the land. Fermentation takes place in 5,000L cement tanks and 3,000L wooden vats at a controlled temperature. The average maceration is between 25-30 days. Malolactic is 60% in barrels and the rest in cement tanks.

### TASTING NOTES

Opaque garnet in color with ruby reflections, this wine offers wonderfully rich and layered aromas of damson fruit, crushed blackberries, leather, violets, smoke and spice. Àn is as sumptuous on the palate as it is in its bouquet, with mouth-filling texture and concentration of flavors.

### FOOD PAIRING

Best enjoyed on special occasions, with slow cooked meals such as pot roast, BBQ, and hickory-smoked ribs.

## VINEYARD & PRODUCTION INFO

Vineyard size:	38 acres
Training method:	Gobelet
Elevation:	330 feet
Vines/acre:	1,818
Yield/acre:	0.8 tons
Exposure:	Northwestern
Year vineyard planted:	1906-1986
Harvest time:	September-October
First vintage of this wine:	1994
Bottles produced of this wine:	20,000

## WINEMAKING & AGING

Varietal composition:	95% Callet and 5% Mantonegre-Fogoneu
Length of alcoholic fermentation:	6-9 days
Fermentation temperature:	79-82 °F
Maceration technique:	Cold Soak Maceration; Racking, and Pumpovers
Malolactic fermentation:	Yes
Type of aging container:	New fine-grain French oak barrels
Length of aging before bottling:	18-20 months
Length of bottle aging:	1 year

## ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.8
Acidity:	6.6 g/L

