



FINCA

SON BORDILS

1433



Finca Son Bordils Negre 2009 **Vino de la tierra Mallorca**

Varieties:

Merlot 45,3% Cabernet Sauvignon 37,15%, Manto Negro 5,9%, Syrah 1,65%

Vineyards:

Vineyards average 13 years old, planted on alluvial-type soil calcareous clay.

Harvest:

The harvest of these varieties at the farm began on 24 of August and ended on the 20 of September 2009.

Production:

First bottling 20489 bottles the 0,75 l (NCO VTM: AL 417480 to AL 437479)

Preparation:

Traditional fermentation at controlled temperature, aged for 14 months in oak barrels of American, French and Hungarian.

Bottling date:

First bottling: 17 and 24 of December 2013

Alcohol content:

15%

Total acidity:

5,7 % tartaric acid

Volatile acidity:

0.53g / l acetic acid

Reducing sugars:

1,17 g/l (glucose + fructose)

Tasting notes:

Wine from an original blend and with character. Balancing primary aromas of Merlot and Cabernet Sauvignon varieties with exotic tones provided by Manto Black variety. Bright garnet color of medium to high intensity. The nose is complex, large contribution of red fruits, plum and raspberry. Presence of English chocolate flavours, menthol, fennel, chocolate. The palate is soft, with medium but large volume and well structured. Well integrated fine tannins, tones woodsmoke. Long finish reminiscent of menthol.

Gastronomy:

Serve at 17-19 ° C. Serve with all meat and meat products such as pates, and cheeses, and cured Mahon cheese, and rice dishes such as paella.