Macià Batle Tinto 1856, VdT Mallorca 2021

EMB0122021

Bodegas Macià Batle

— Mallorca, Spain

Macia Batle were founded in 1856, so have had many years to hone their skills to produce archetypal Mallorcan wines such as this.

Production

Manto Negro, Cabernet Sauvignon, Merlot and Syrah grapes are harvested by hand from vines of average 25 years. Fermentation is kept below 30ºC in stainless steel, and then the wine spends 12 months in French oak. Once bottled the wine is matured for 24 months before release.

Tasting note

Aromas of dark fruit, mocha and warm oaky notes. Smooth and supple, the palate shows complex and savoury layers of tobacco, coffee and bitter chocolate. This is combined with dried fruit and mellow tannins and some evolution. A structured wine meant for the table.

Food Match

Perfect with red meat and game.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
VdT Mallorca

Winemaker:
Eva Garcia Ahveninen

Grape Varieties:
Manto Negro 40%, Cabernet Sauvignon 23%, Merlot 22%

Suitable for:
Vegan

Bottle Barcode:
8437001335039