Macià Batle Collecció Privada, VdT Mallorca 2019

EMB0152019

Bodegas Macià Batle

— Mallorca, Spain

A complex and characterful wine, truly expressive of the indigenous Mallorcan variety Manto Negro, blended with Syrah, Merlot and Cabernet Sauvignon. It has a unique label with each vintage.

Production

Produced from a rigorous selection of grapes from the oldest vines (around 40 years) with the lowest yields around the Santa Maria del Cami area. Fermented in stainless steel at around 24ºC. Aged in French oak for 18 months.

Tasting note

An intense wine with concentrated blackcurrant fruit, tobacco and spice notes from the oak. The palate is complex with layers of coffee, chocolate, liquorice and a core of black, plummy fruit and cassis enveloped in fine-grained tannins, which gives the wine structure and great length. Well-balanced acidity gives freshness on the finish too. An authentic Mallorcan red, this has aged well and is showing appealing development.

Food Match

The rich character of this wine and layers of complexity mean that it will pair well with spiced rich foods. Why not drink with a Moroccan lamb dish with apricots or dates and handfuls of fresh corriander?

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
VdT Mallorca

Winemaker:
Eva Garcia Ahveninen

Grape Varieties:
Manto Negro 30%, Syrah 30%, Merlot 20%

Suitable for:
Vegan

Bottle Barcode:
8414680000212