



JAUMET VI

MET 2021

ORIGIN

Felanitx, Mallorca, Spain.

VARIETIES

90% mixed red grapes (Mantonegro, Fogoneu, Callet), 10% white grapes (Premsal and Moscatel).

VINEYARD

From a single plot of organically farmed vines planted on calcareous clay soils at 100m elevation. The vines are 50 years old.

VINIFICATION METHOD

The grapes were harvested by hand, then fermented with the stems and skins for 5 days in neutral polyethylene vat before pressing to rest on the lees for 6 months in stainless steel tank. Bottled without fining, filtering or sulfur addition and aged an additional 8 months in bottle before release.

PROPERTIES

Alcohol: 11%.
pH: 3.33.
Total Sulfur: None Added, <10mg/L total.
Bottles Made: 533.



PRODUCER PROFILE

Jaume Prats is Mallorquin, and after time learning about wine and winemaking in Catalunya returned to his native Mallorca to work with and recuperate an old vineyard plot of indigenous vines in the island's interior. The plot of mixed varieties, planted on the island's red iron-rich clay soils (known as Call Vermell) had been abandoned for more than five years. Plots like this are rare: much of the vineyard land in Mallorca was replanted to international varieties in the 1990s, so old vines of Mantonegro and other local varieties are treasures. Now, Jaume is working with more parcels that have a similar character. Inspired by his work with Alella's Oriol Artigas, he focuses on the direct expression of the places that he works with, fermenting different varieties together, working without oak or sulfur, and producing small quantities of wines.

VINTAGE REPORT

2021 was an odd vintage in this area of Mallorca, with very late ripening and pruning, April frosts, and a rainy June followed by a very warm July and August.