



## JUGO VINS

### MOLT BO 2022

#### ORIGIN

Santa Margalida, Mallorca, Spain.

#### VARIETIES

100% Mantonegro.

#### VINEYARD

From an organically farmed vineyard of young vines in the east of Mallorca, planted on iron-rich clay calcareous soils.

#### VINIFICATION METHOD

Grapes were harvested by hand and 90% destemmed, leaving 10% whole cluster, and fermented carbonically for 12 days with native yeasts in plastic vats. Charlie punched down the cap by hand very gently every morning and every night, then pressed the wine to rest: 50% in used French oak 500L puncheon and 50% in stainless steel tank. Bottled without fining, filtering, and only a small SO<sub>2</sub> addition. "Molt Bo" means "very good" in Mallorquin.

#### PROPERTIES

Alcohol: 11.5%  
Total Sulfur: <25ppm.



#### PRODUCER PROFILE

**Charlie Prymaka** started working with Cati Ribot in 2019. For the previous decade, he had worked in wine in NYC, London and elsewhere and, when he could, he worked harvests in the United States (with Evan Lewandowski of Ruth Lewandowski Wines and Scott Frank of Bow & Arrow Wines), in Australia, and in Spain. While collaborating with Cati and assisting with her production under the Ve D'Avior label, Charlie created his own label, using fruit sourced from Cati's vineyards and other organically farmed vineyards across Mallorca: **JUGO VINS**. Charlie's goal with these wines is to make fresh, easy drinking natural wines, with a focus on the indigenous varieties of Mallorca. In the cellar, he works gently, often employing carbonic maceration and avoiding unnecessary additions. These are wines for everyone and everything, that don't take themselves too seriously and are great to drink with food or without – Wines for Whenever!