

ORIGIN

Felanitx, Mallorca, Spain.

VARIETIES

100% Callet.

VINEYARD

From organically farmed vines planted on iron-rich red clay locally known as Call Vermell. The vines are 10 years old, at 190m.

VINIFICATION METHOD

The grapes were harvested by hand, then destemmed and macerated on the skins for 5 days then aged for 6 months in plastic tank before bottling without filtering, fining or added sulfur.

PROPERTIES

Alcohol: 12%.

pH: 3.22

Total Sulfur: None Added, <10mg/L total.

Bottles Made: 681.



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.