



JUGO VINS

MOLT BO 2021

ORIGIN

Santa Margalida, Mallorca, Spain.

VARIETIES

70% Mantonegro, 15% Callet, 10% Callet Negrella, 5% Escursac. These are all indigenous Mallorquin varieties with very thin skins.

VINEYARD

From a mix of organically farmed vineyards in the east of Mallorca, with the largest part coming from a very young vineyard near the winery.

VINIFICATION METHOD

Grapes were harvested by hand and 90% destemmed, leaving 10% whole cluster, and cofermented 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, or SO2 addition. "Molt Bo" means "very good" in Mallorquin.

PROPERTIES

Alcohol: 11.5%
Total Sulfur: None added.



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!

VINTAGE REPORT

2021 saw an early April frost in Mallorca which reduced yields, but the rest of the year was mild, and the quality and health of the surviving grapes was very good.