



JUGO VINS

MOLT BO

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 SO2 addition. "Molt Bo" means "very good" in Mallorquin.



PRODUCER PROFILE

Charlie Prymaka founded **JUGO VINS** in 2020. He came to Mallorca in 2019 to work with Cati Ribot in her cellar in Santa Margalida, helping her make natural wines under her label, Ve D'Avior. 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. Now, Charlie and his partner Lauren Duttenhofer are making their own wines near their home in Palma. They work with fruit from organic farmers around the island and focus mainly on Mallorquin indigenous varieties. The goal is to produce fresh, vin de soif style natural wines. 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!