

## 2012 Vinos Tramuntana Cúmas

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**RATING:** 90+ points**PRODUCER:** Vinos Tramuntana**FROM:** Spain Mallorca,  
Spain**VARIETY:** Mantonegro**DRINK:** 2014 - 2020**ESTIMATED COST:** \$0**SOURCE:** eRobertParker.com,  
#217  
Feb 2015

One of two varietal wines by this producer, the 2012 Cúmas is pure Mantonegro from eight-year-old vineyards on chalk soils with both marine and mountain influence. It is fermented with 20% full clusters in oak vats using indigenous yeasts then matured for one year in 60% new and the rest second-use oak barrels. Light ruby-colored and with a mixture of red berries, spicy oak and Mediterranean herbs on the nose, it is perhaps a touch too toasty, though still is quite pleasant. The palate is medium-bodied, with good acidity, tannins and some oak flavors ending slightly warm. 1,645 bottles were produced.

Vinos y Viñedos Tramuntana—the full name—was created as recently as 2011 in Pollensa, on the island of Mallorca. Raúl Pérez helped with the first two vintages and Dominique Roujou de Boubée took over in 2013. They own two hectares of eight-year-old vines located between Alcúdia and Pollensa and buy in organically-grown Callet to produce between 10,000 and 15,000 bottles of wine per year. The wines are for now exported to Switzerland and Germany.

-Luis Gutierrez

## 2012 Vinos Tramuntana Sibila

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**RATING:** 90 points**PRODUCER:** Vinos Tramuntana**FROM:** Spain Mallorca,  
Spain**VARIETY:** Gorgollasa**DRINK:** 2012 - 2020**ESTIMATED COST:** \$0**SOURCE:** eRobertParker.com,  
#217  
Feb 2015

Gorgollasa (also known as Gargollasa) is an obscure red grape even within Mallorca where it is believed to have originated; less than ten hectares exist on the entire island. It is a grape that is low in color and high in aromatic compounds. The 2012 Sibila is one of the first varietal wines produced with Gorgollasa. 40% full clusters were used to ferment the wine in troncoconic oak vats with indigenous yeasts. Malolactic was carried out in oak barrels where the wine matured for one year, with 80% of the barrels being new. Quite light-colored, the nose is not overtly expressive, showing herbal tones, shy red fruits and plenty of spices and smoky notes from the barrel. I don't know the grape, so I'm not sure whether the herbal aromas are a characteristic of the variety or the result of young vines, stress or a lack of ripeness. The palate is medium-bodied with abundant tannins and a majority of flavors appearing to be oak-related. I'm sure as the vines mature and the oak gets more seasoned the wine should be more expressive. Still, a very nice wine. 1,488 bottles were filled.

Vinos y Viñedos Tramuntana—the full name—was

## 2012 Vinos Tramuntana Cadmo

[Add to Print List](#)**RATING:** 89 points**PRODUCER:** Vinos Tramuntana**FROM:** Spain Mallorca,  
Spain**VARIETY:** Proprietary Blend**DRINK:** 2016 - 2019**ESTIMATED COST:** \$0**SOURCE:** eRobertParker.com,  
#217  
Feb 2015

A blend of 78% Syrah, 11% Mantonegro and 11% Gorgollasa, the 2012 Cadmo was fermented with 20% full clusters and indigenous yeasts then matured in a mixture of new and used oak barrels for one year before bottling. The dominant aromas are more balsamic, smoke, spices and charred wood, perhaps combined with the smoky aromas so common in Syrah, and a core of ripe red and black fruit. The palate is medium-bodied and quite succulent with the toasted tones making a comeback in the finish. Give it some time. 2,650 bottles were produced.

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-Luis Gutierrez

## 2012 Vinos Tramuntana Ca'n Xanet

[Add to Print List](#)**RATING:** 86 points**PRODUCER:** Vinos Tramuntana**FROM:** Spain Mallorca,  
Spain**VARIETY:** Proprietary Blend**DRINK:** 2015 - 2017**ESTIMATED COST:** \$0**SOURCE:** eRobertParker.com,  
#217  
Feb 2015

The multigrape blend and entry-level 2012 Ca'n Xanet is 50% Merlot, 26% Syrah, 9% Callet, 9% Mantonegro and 6% Gorgollasa from a vintage slightly warmer than 2011 from the grapes from the eight-year-old estate vineyards on chalky soils at the foot of the Tramuntana mountains very close to the sea. They used 20% full clusters and the rest of the bunches were destemmed directly into the vats to avoid pumping over and fermented with indigenous yeasts. The wine matured for one year in a mixture of new and used oak barrels with some 15% of the wine kept in stainless steel. The nose shows lots of herbal aromas reminiscent of bell peppers and peas, with some spicy aromas. The palate is light and medium-bodied, with tasty vegetal flavors with a slightly bitter finish. 10,000 bottles.

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