

CUMAS

2014

WINE FROM THE LAND OF MALLORCA



TASTING NOTES:

It is intense and smells of strawberries, raspberries, cloves and earth. It feels light in the mouth, but a discreet tannin then appears to give it emphasis. It is soft and persistent. Cumas represents the highest expression of the Manto Negro that is cultivated in our vineyard. It is a wine for connoisseurs who are tired of wines that all taste the same.
Best consumed: 2018–2023

VINEYARD: Estate of Can Xanet, a plot of land covering 2 hectares located in the North of Mallorca, on the foothills of the Tramuntana Mountain Range, with a mild 2.7% slope on lime terrain and overlooking the Bay of Pollensa.

VITICULTURE: The vine is grown according to reasonable practice to achieve quality grapes: plant cover between rows, short pruning, green pruning in order to keep optimal production, phytosanitary treatments only when absolutely necessary and using less aggressive treatments for ancillary fauna, thinning out of bunches after ripe colours appear and manual picking of the best bunches.

VINTAGE: The summer was warm, began early and went on until October. The harvest date came early, beginning of September, and the Gorgollassa and the Callet grapes were harvested 3 weeks later. Good rainfall in spring and a few at the end of June, together with one of more than 20 liter in mid-August, allowed for reaching the end of maturation very well and with excellent health of grapes.

HARVEST: The harvest of the Mantonegro grapes took place on 3 September, in 15 kg crates.

WINE-MAKING: After a day in cold storage at 8°C, the grapes were taken to the wine cellar and de-stemmed over a wooden cone-shaped so there is no rush. The fermenting process, at a temperature between 25°C and 29°C and using their own yeasts, lasted 20 days, being stirred twice a day, followed by maceration till beginning of October. The malolactic fermentation took place in escrow and then the wine was aged in barrels.

AGING: The wine is aged 12 months in select 225 liter French oak barrels (50% one-year old barrels, 50% two-year old barrels) at a controlled temperature. It was kept in deposit 5 months until it was bottled 16 March 2016. It was then kept another 20 months in the bottle until going on sale at the beginning of 2018.

GRAPE VARIETIES: 100% Mantonegro.

PRODUCTION: 1,596 bottles.

ALCOHOLIC VOL.: 14%

PH: 3.45

TOTAL ACIDITY: 4.6

SERVING: It is best served in a decanter at 14-15°C.