

XANET

2014

WINE FROM THE LAND OF MALLORCA



TASTING NOTES:

It evokes cherries in syrup, with a hint of thyme and herbs, and a touch of smoke and vanilla. The palate is smooth, balanced and flavoursome. Xanet is the first step to discovering the sensory universe of this young project from Pollença (Majorca). Best consumed: 2018–2021

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 Merlot, the Syrah and the Mantonegro grapes took place between 1 and 3 September. The harvest of the Callet (1,400 kg, from a local ecological vineyard) and the Gorgollassa grapes took place on 22 September. All of them were gathered 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 and 500 liter French oak barrels (33% new barrels and the rest two and three-year old barrels) at a controlled temperature. After the coupage, 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: 46.3% Merlot, 32.5% Syrah, 7.7% Callet, 6.9% Gorgollassa and 6.6% Mantonegro.

PRODUCTION: 11,825 bottles.

ALCOHOLIC VOL.: 13.8%

PH: 3.62

TOTAL ACIDITY: 4.5

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