



ES FANGAR

FANGAR·ELEMENTS

TINTO GRIANZA
2012



A red wine of great expression which combines the diversity of varieties with the particularity of the three plots that compose it. The result is a wine of distinctive Mediterranean character with great personality and roundness.

TASTING:

Impressive cherry red colour with violet reflections. Bright. The nose discovers bold fruit of red and black forest berries. Pleasant floral scents (violet), sweet spices (vanilla), black pepper, some cloves, balsamic touches (aromatic Mediterranean dishes, with thyme and rosemary). Roasted coffee, smoked, cocoa background.

The palate is engaging, with ripe, fruity, silky tannins and a perfect combination of fruit and oak. Elegant and fine. Tasty. Round.

A grand tour of flavours with a long finish.

Pairing: All kinds of white and red meats. Large and small game. Cheeses.

Ageing potential: More than 10 years.

VITICULTURE:

DO: Pla i Llevant, Mallorca

Varieties: Callet 30%, Cabernet Sauvignon 30%, Merlot 20%, Manto Negro 10%, Syrah 10%

Vineyards: Finca Es Fangar. Plots; Pla d'Aumallia (108m) Cas Conill (112m), Vinya d'es Conill (120m)

Management: Biological, soils with permanent vegetal cover, fertilisation with green manure and compost produced on the farm.

Rootstock: Richter 110

Pruning: Cordon de Royat double.

Yield: 3100 kg / ha

Soil: Silty loam. Sand 38%, silt 52%, clays 10%.

Very high drainage. Very chalky.

Harvest: Manual in boxes of 13 kg.

VINIFICATION:

First selection in the vineyard and later grape by grape at the reception table. Maceration in stainless steel tanks for 18 days. Vertical pressing. 24 months aging in French 92% and American oak 8%. 18 months in bottle.

ANALYSIS:

Alcohol: 14% vol.

Total acidity: 6.3 g

pH: 3.44

Residual sugar: 0.20 g / l

www.es-fangar.com