

## *Red Wine*

### Desconfío de la gente que no bebe

“I don’t trust anyone who doesn’t drink” – Humphrey Bogart. This phrase said by many, and attributed to Bogart, has been following me for over 20 years, when a journalist used it to title an interview done to my Aunt Joana Oliver (then co-owner along with my mother of Bodega Ribas). The accuracy of this statement was the equivalent of a sentence that left a mark on me and inspired me to try to get rid of any subterfuge that could nurture distrust (if you do not drink it will not be because of a lack of quality).

Too much time hearing voices having no faith on the quality on the Mantonegro variety, doubting about its capacity to hold a complete and complex wine, particularly when it comes from Mallorca’s oldest vines.

Thus, after some personal failures and many foreign ones, we are presenting a wine that in our opinion does justice and ennoble our native variety. And, finally it allows the enjoyment of its singularity without any complements to disguise it.

Javier Servera Ribas

*Geographical indication : IGP Vi de la Terra Mallorca*

*Year : 2023*

*Grape varieties : Mantonegro*

*Alcohol strength : 15%*

*Years of aging : 4 - 6*

*Production: 8.800 bottles 0,75L*

*Aging: 12 months in Foudres of 2.500L and second year french oak barrels of 500L*

*Allergens : Low added sulphites; 50 mg/L*



## Tasting Notes

### Appearance

*Clean and light ruby red colour.*

### Nose

*It has a great aromatic complexity with red fruit such as redcurrants, cherries and strawberries, black fruits such as blackberries, dried herbs, carob, black liquorice, spicy notes, undergrowth and balsamic notes.*

### Palate

*The entry is dry, with volume, ripe, well-integrated tannins and a certain tension. A wine with presence, long and expressive finish with notes of red fruit, dried herbs and balsamic notes.*

### Pairing Suggestions

*Ideal with “Fideus de veremar”, “arroz brut” or stewed meats.*

## Elaboration

This single varietal can only be produced when the Mantonegro is delicate and perfumed. The primary aromas must be present and at the same time depth and nerve are required. It shares vineyards with Ribas de Cabrera, but the grapes do not remain on the plant as long, in order to achieve a more fluid and lively wine.

The grapes go through a triple selection, the bunches are supervised in the vineyard and again in the winery, and the grapes that do not meet the established parameters are discriminated; overripe or green bunches and those that are not in perfect sanitary conditions must be avoided.

Fermentation, which is carried out by our own yeasts selected from our vineyard, takes place in concrete tanks or oak vats at moderate temperatures of between 25 and 27°C and maceration is extended for a total of 4-5 weeks. Subsequently, the “flor” wine and the first part of the press wine are transferred to 500-litre barrels and 2,500-litre foudres to refine the tannins, where they remain for a year.

