

— Red Wine —

Sió Negre

This wine made mainly with Mantonegro from old vines was created as a tribute to our grandmother Sió (or Concepció), who supported the modernisation of the winery by her daughters just over 3 decades ago. Our priority is to achieve the balance of the wine from the vineyard. The Mantonegro variety stands out for its great aromatic expressiveness, but it has a tendency to produce excessively warm, oxidative wines with high alcohol content. In Sió, concentration and varietal typicity are sought, but without renouncing freshness, which can only be the result of an adequate management of the old vineyard. The characteristic pebbles that cover the Can Ribas vineyard help to counteract the adverse climatic effects and avoid uneven vintages.

Geographical indication : IGP Vi de la Terra Mallorca

Year : 2023

Grape varieties : 70% Mantonegro, 30% Syrah,

Alcohol strength : 14,5 %

Years of aging : 5-7

Production: 52.266 bottles of 0,75L / 1414 Magnums of 1,5L / 103 Jeroboam 3L / 52 Matusalem 6L

Aging: 12 months, 5% new American oak and 95% between new and second year French oak from Ribas de Cabrera (225 and 500L).

Allergens : Very low added sulphites; 44 mg/L



Tasting Notes

Appearance

Bigarreau cherry red colour with garnet rim.

Nose

Intense and complex with dominant red fruit such as cherry and wild red berries, plum and spicy hints of vanilla, cinnamon, cocoa and balsamic notes.

Palate

On the palate is balanced, dry, with a certain structure and juicy. Aromas of fresh red and black fruit, refreshing balsamic notes and a sensation of minerality.

Pairing Suggestions

Grilled meat, royal hare or red meat stews.

Elaboration

Harvested from our vineyards with the greatest potential on the Ca'n Ribas estate, where grapes have been grown for more than three centuries, with the aim of increasing the complexity and concentration of the Mantonegro. The low yields, caused by the old age of the vines or the early elimination of part of the harvest, facilitate optimum phenolic ripening.

The blend is complemented by the Mediterranean Syrah variety, which provides structure and allows for longer ageing.

Traditional harvesting by hand and subsequent passage through a double selection table: in the first selection, the least ripe bunches are eliminated, which are reserved for making rosé, and in the second selection, the grapes that do not meet the requirements are eliminated; the grapes must be ripe and in a good state of health.

Fermentation with indigenous yeasts in concrete tanks at moderate temperatures of between 25 and 27°C, avoiding overmaceration to extract the primary red fruit aromas of the Mantonegro and the soft, round tannins of the Syrah. Ageing in 500 litre French barrels for the Mantonegro and 225 litre barrels for the Syrah for one year to polish the tannins.

