

Red Wine

Ribas de Cabrera

This wine is the result of an exhaustive study of the Mantonegro variety, of its clones and of the specific soil of the Can Ribas vineyard. The aim of such investigation is to be able to show the different sides of the variety depending on the management of the vineyard, which in the case of Ribas de Cabrera appears through aromatic complexity and expression of the terroir, highlighting the sweet appeal of the black fruits specific to the variety and the fresh, balsamic and mineral notes typical of the old vines.

Representative of the great potential of Mallorca's oldest Mantonegro vines; Ribas de Cabrera is made only in years of exceptional harvest from a selection of the best vine stocks and clusters.

Geographical indication : IGP Vi de la Terra Mallorca

Year : 2023

Grape varieties : 80% Mantonegro, 20% Syrah

Alcohol strength : 14,5%

Years of aging : 6 - 8

Production: 4.200 bottles of 0,75L

Aging: 12 month in new french oak, Mantonegro in 500L and Syrah in 225L

Allergens : Low added sulphites; 50 mg/L



Tasting Notes

Appearance

Intense red cherry colour.

Nose

The first nose is intense and complex, with a predominance of ripe red fruit, spices such as vanilla, cocoa, cedar and liquorice, mineral notes and balsamics.

Palate

It has a serious entry, with structure and breadth but with freshness, nerve and finesse, with a long rich and mature finish.

Pairing Suggestions

Pigeon on its demi-glace, game meats or concentrated stews.

Elaboration

Wine made only in vintages that allow us to achieve a Mantonegro of great depth and complexity. This requires the year prior to harvest to have a cold winter, a moderate summer and well-distributed rainfall, so that phenolic maturity is reached slower, allowing the concentration of polyphenols and anthocyanins to increase without over-ripening.

The oldest vineyards, which were planted in bush vines between the 1940s and 1960s, are ideal for producing this wine as they are planted in the best area of the vineyard, which is of alluvial origin and covered with boulders. The low production of the vines, also due to the age of the plant, also contributes to the concentration.

A small percentage of Syrah makes it possible to lengthen the ageing of our longest-aged wine.

The selection of the grapes begins in the vineyard, where a rigorous screening process is applied in which only the best bunches are harvested by hand for this wine. On arrival at the winery, another selection takes place: in a first sorting process, the least ripe bunches are eliminated, which are reserved for making rosé, and in a second sorting process, the grapes that do not meet the quality criteria are eliminated.

Fermentation by indigenous yeasts in concrete tanks or oak vats at temperatures between 26 and 28°C, prolonging the macerations up to 5-6 weeks to increase extraction and thus complexity. Subsequent ageing of the Mantonegro in 500-litre barrels and of the Syrah in 225-litre barrels in order to round off the wine.

