La Buena Vida
The Reference for wines from Spain

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Trispol Negre 2017
Mesquida i Mora - 150 cl. (Magnum)



The label features the tiles – Trispol – from the floor walked on during childhood in the home of the maternal godparents, in Can Verdera, Porreres.

Vinification
A blend of Callet, Syrah, and Cabernet from the estate's oldest vines. Each grape variety is fermented separately, with post-fermentation maceration adapted to the characteristics of each variety. Malolactic fermentation takes place in stainless steel tanks. The wines are then blended before being transferred to oak barrels for ageing. Aged for 12 months in French and American oak barrels, both new and second-year. The estate obtained Demeter certification in 2014.

Storage potential
Drink as from : 2021
Best moment : 2024-2026
Until : 2030

To serve
Serve at 18°C in a large glass.

Trial analysis
The ruby colour of a young wine. Expressive, sunny, spicy, peppery and fruity on the nose (cherry); very fresh with a hint of oak. On the palate, the square structure of Cabernet Sauvignon blends with the freshness of Syrah and Callet. Medium body structure, nice tannins (grape tannins and oak tannins) with a hint of smokiness which perfumes a juicy and round finish.

Wine style:
Mediterranean, powerful gourmet wine

Assembly
Cabernet Sauvignon, Callet, Syrah

Region:
Illes Balears

Appellation:
Vino de la Tierra de Mallorca

Wine estate:
Mesquida i Mora

Biodynamic

Description domain

Bàrbara Mesquida comes from a winemaker's family, but she started her own micro-estate from scratch on her own. She works in biodynamics, mainly with local grapes, in white and red. Hers is one of Mallorca's most quality-oriented projects, even if it is on a small scale. Pour Bàrbara, nothing happens by chance, everything is connected in this life, so she called her entry-level wines Sincronia.