La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Quíbia 2024
Ànima Negra - 75 cl.



Quíbia is the imaginary village of Felanitx described in the writings of philosopher Llorenç Mostel. It is a unique blend of indigenous Mallorcan grape varieties. For years, Quíbia searched for its identity, and since 2022, we are tasting a completely new expression: a wine based on the native Premsal, complemented by Giró Ros.

Vinification
After sorting on the selection table, both grape varieties undergo a 12-hour cold maceration before vinification begins. Following a gentle pressing, each variety is vinified separately using indigenous yeasts in temperature-controlled stainless steel tanks. The wine is aged on its lees in stainless steel for 3 months, after which the blend is made.

Storage potential
Drink as from: 2026
Best moment: 2026-2027
Until: 2028

To serve
12°C

Trial analysis
Pale yellow in colour with discreet aromas. Once swirled, the wine opens up with delicate notes of almond, Mediterranean hints, anise, citrus zest, minerals, and sweet white fruit. The structure is fragile. An unusual white wine style that floats between its Mediterranean roots and fresh, fruity curves, finishing taut and subtly mineral. Quíbia needs a moment to breathe in the glass to fully reveal itself.

Wine style:
Mediterranean, fresh gourmet wine

Assembly
Premsal (60%), Giró-Ros (40%)

Region:
Illes Balears

Appellation:
Vino de la Tierra de Mallorca

Wine estate:
Ànima Negra

Biological

Description domain

Ànima Negra has revolutionized Mallorcan wines. This domain gave back its luster to the Callet grape, making wines both refined and full of mediterranean character out of it. The 100% Callet Son Megre, the label of which was made by artists Miquel Barceló, is its flagship.