**La Buena Vida**
The Reference for wines from Spain

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# Sincronia Negre 2018
## Mesquida i Mora - 75 cl.



Beside the great wines of the estate like Acrollam, Tripsol and Sotil, the Sincronia range is hosting the "littel brothers". Its label recalls the Majorcan life with its boats on the coast and landscapes in the hinterland. Because having roots a-is as important as being open to the outside world.

**Vinification**
The different grapes are fermented separately in stainless steel tanks at 28°C. The malolactic fermentation also takes place in stainless steel tanks.Then the wine is aged for 4 months in French and American oak barrels (2 & 3 years old). Production: 10,600 bottles.

**Storage potential**
3 years.

**To serve**
18°C in a large glass.

**Trial analysis**
The violet hues of a young wine. A full basket of fruit on the nose (small berries, red pit fruit, Mediterranean spices, in a low key. The wood is barely perceivable. On the palate, the wine is balanced between freshness and warmer, more solar notes. Fruity, juicy tannins in the finish.

**Assembly**
Callet, Mantonegro, Merlot, 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.