



SON PRIM CUP 2016

IDENTIFICATION

Origin:	Vi de la Terra de Mallorca.
Type of wine:	Red.
Production area:	Sencelles, Mallorca.
Grape variety:	40% Cabernet Sauvignon, 40% Merlot, 10% Syrah, 10% Tempranillo.

ANALYSIS

Alcohol:	14,5
Total acidity:	6,2 g/l.
PH:	3,6.
Residual sugar:	<1 g/l.

WINEMAKING

Made in stainless steel tanks with controlled temperature (mín. 20° - max. 29°). Maceration: 25 days.	Malolactic fermentation: stainless steel tanks. Barrel ageing: 12 months in 225 litre barrels Oak: 100% french.
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PRESENTATION

Bottle type:	Bordeaux.
Capacity:	0,75 l / Magnum 1,5 l / 12 l* / 18 l*.
Number of 0,75 l bottles:	17.000.
Number of 1.5 l bottles:	200.
Bottling date:	May 2018.

These sizes are bottled upon request.

TASTING NOTES

Elegant and intense coupage SON PRIM, dark burgundy color, bright and alive. Its aroma is very delicate and pleasant, which invites you to drink it. Combination of red fruits, orange, nuts such as almonds and hazelnuts. With spiced end. The palate has good smoothness, is balanced and with a high concentration of tannins, which give it excellent aging potential.

Drink at 16°-18°.

DECLARATION OF ALLERGENS AND GENETICALLY MODIFIED ORGANISMS.

This product contains sulphites in a greater concentration than 10mg/l, ruled an allergen by Royal Decree 2220/2004, 26 November. It does not contain Genetically Modified Organisms (GMOs).



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