

SON PRIM

Crtra. Inca - Sencelles Km. 4,9. 07140 Sencelles, Mallorca. España.
correo@sonprim.com · www.sonprim.com



SON PRIM MERLOT 2021

IDENTIFICATION DATA

Indication of origin: Vi de la terra Mallorca.
Type of wine: Red.
Production area: Sencelles, Majorca.
Grape varieties: Merlot.

ANALYTICS

Graduation: 15.5°.
Total acidity: 5.4 g/l.
pH: 3.6.
Residual sugar: <1 g/l.

PRODUCTION DATA

Made in stainless steel tanks
with controlled temperature (min. 20° – max. 29°).
Maceration: 25 days.
Malolactic Fermentation: Stainless steel tanks.
Barrel aging: 12 months in 225l barrels.
Oaks: 100% French

PRESENTATION OF THE PRODUCT

Type of bottle: Bordeaux.
Capacities: 0.75 l / Magnum 1.5 l.
Number of 0.75 l bottles: 8,000.
Number of 1.5 l bottles: 200.
Bottled date: May 2022

TASTING NOTES

Very dark in color and very expressive nose. With notes such as wild strawberry, white pepper and moccha coffee. The palate is wide, with velvety tannins that will continue to soften over time.

Optimum consumption temperature: 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).