

SON PRIM

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SON PRIM SIRÀ 2021

IDENTIFICATION DATA

Indication of Origin: Vi de la Terra Mallorca
Type of Wine: Rosé.
Production Area: Sencelles, Mallorca.
Grape Varieties: Cabernet Sauvignon

ANALYTICS

Graduation: 15°.
Total Acidity: 4.50
AP: 3.70
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: 8 months in 225l barrels.
Oaks: 100% French

PRESENTATION OF THE PRODUCT

Type of bottle: Bordeaux.
Capacities: 0.75l/magnum 1.5l.
Number of 0.75l bottles: 2,400
Number of 1.5l bottles: 50
Bottled date: April 2022.

TASTING NOTES

The red single varietal Syrah returns to the SON PRIM family. Dark garnet color with purple sparkles. On the nose it has a good intensity of coffee, cocoa and a background of liquorice and violets. On the palate it is ripe, creamy, with very good acidity and a remarkable journey. Good structure and nice balance.

Optimal consumption temperature: 16° – 18°C.

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).