

## MESQUIDA MORA Trispol



REGION/ ORIGIN	Balearic Islands VdIT Mallorca	WINEMAKER	Bàrbara Mesquida Mora
VINTAGE	2017	WINERY ESTABLISHED	1960
VARIETALS	40% Cab Sauvi & Merlot, 40% Callet & Manto Negro 20% Sirá	VINEYARD(S)	Porreres & Felantix (biodynamic vineyards)
ALCOHOL	13%	AGE OF VINEYARD(S)	35-55 years old
FERMENTATION	Stainless steel (separate varietals) Indigenous yeasts	SOIL TYPE	Limestone & red clay
AGING	12 months	ELEVATION	0-20 meters
BARREL TYPE/ YEARS IN USE	French & American oak 2 <sup>nd</sup> use for Cab, 5000L barrels for other	FARMING METHODS	Biodynamic / organic
FILTER/FINING	None	HARVEST	Late August
TOTAL SULFUR RS	67 mg/l 2.2 g/l	PRODUCTION	9,800 bottles

*As they seek to work as naturally as possible, Mesquida Mora plows their vineyards by horse*

Mesquida Mora is a newer established winery on the small island of Mallorca by 4th generation winemaker Bàrbara Mesquida Mora. Their family has been making wine on the island for around 50 years now, and in 2007, with her brother Jaume, she decided to branch out with a new line of wines, and committing to an entirely bio-dynamic production. Pulling from their estate fruit that is dotted throughout the central and eastern portion of the island within the Pla i Llevant D.O., the wines are proving to be an incredible representation of what the island wines are capable of. Focused on happy and healthy grapes that will be passed on to generations to come, Mesquida Mora is a winery to keep an eye on.

*Although located within the Pla i Llevant DO in the center of the island, Mesquida Mora chooses to demarcate their wines to VdIT Mallorca to preserve the entire island's importance*

Trispol is an incredible red blend from Mallorca that means 'tile floor.' In the Mesquida Mora's dedication to creating incredible bio-dynamic wines, the 'floor' is a necessary piece of the mandatory elements for undertaking a new life project. Trispol stands for the earth, body, or firm structure, acting as a foundation for which the winery can stand. The local varieties Callet and Manto Negro are blended with more international grapes to create a wine that truly lives up to its name. In the Porreres and Felantix zones of the DO, the vines for the Cabernet and Shiraz are 36 years old and grow on calcareous clay. The Callet (all from Felantix) comes from 50 year old vines, and is grown on a soil known as 'call vermell,' being very poor soil without organic matter, and making for incredible fruit. Pre-fermentation maceration is practiced, and after separate fermentation, the Cabernet sees French and American oak for 1 year, while the other grapes rest in 5000L used barrels. The resulting juice is rich and fantastic and showcases Mallorca wine justly. Dark, earthy, spicy, and with great length, the Trispol is an incredible red that truly sets the stage for their future to come.