



ANIMA NEGRA AN 2010



Area: VdIT Illes Balears
95% Callet, 5% Mantonegre and Fogoneu
Alcohol Level: 13.4%
Available sizes: 750ml

PRODUCT INFORMATION

Average elevation: 330 feet
Aging: 13 months in 80% French and 20%
American oak, 6 months in the bottle.

TASTING NOTES

Supremely well defined on the nose with
raspberry, red currant and cranberry vying for
attention. The palate is medium-bodied with
very fine tannins, great purity and a succulent,
tensile finish that lingers in the mouth.

FOOD PAIRING

Slow cooked meals such as pot roast, BBQ,
and hickory-smoked ribs

PRESS & AWARDS

Robert Parker: 93 Points – Wine Advocate Issue
#203, October 31, 2012

"...This is a beautiful, svelte, sensual wine."