



Castell de Santueri Red

Mallorca

At the beginning of the 20th Century Ernest Mestre inspired and ran a project to set up the the “Celler Cooperatiu” of Felanitx (Mallorca) fruit of the important collaboration of many of the local population. This project survived until the end of eighties, when with the lack of new projects, as well as poor business decisions, the project went bankrupt.

The emblematic building is located on the outskirts of Felanitx, waiting for a new use, that has yet not arrived, reminding us daily of our recent history. Actually some of the vineyards that formed part of the “Celler Cooperatiu” now have a new lease of life within the Terra de Falanís project, continuously believing in the indigenous grape varieties.

Personality & mediterranean elegance

Castell de Santueri Red comes from the Balearic Islands. Made from the grape varieties Callet, Mantonegro & Cabernet Sauvignon, the grapes being hand picked into small crates, selected and put through a meticulous vinification process and subsequent ageing for 6 months in French and American oak barriques.

In a still glass, it is a wine that on the nose shows aromas of black fruits and spicy tones. Surprisingly lively red fruit freshness appears on moving the glass, giving great complexity. On the palate it is fresh, easy drinking, with very well integrated tannins & flavours that remind you of candied fruits and mediterranean wild herbs. A very gastronomic wine.



Technical sheet

GRAPE VARIETIES

Callet, Mantonegro & Cabernet Sauvignon.

HARVEST

The harvest is done totally by hand into small 10KG crates.

WINEMAKING

Elaborated from vines from the south east of the Island of Mallorca. The influence of the sea breeze permit that the vines are found to be in an exceptionally healthy state, giving very balanced tasty grapes from an average age of 20 year old vines. All the grapes are first submitted to a rigorous manual and optical selection process before a meticulous protocol of vinification and ageing.

AGEING

The fermentation is temperature controlled at 28°C in 7,000 & 10,000 Litre stainless steel tanks. It macerates for an average of 17 days. Subsequently staying in French & American oak barriques for 6 months.

ALCOHOL LEVEL 13% ABV

TOTAL ACIDITY 5.3 g/L

pH 3.69