Macià Batle Tinto Añada, VdT Mallorca 2024

EMB0132024

Bodegas Macià Batle

— Mallorca, Spain

A charming and characterful Mallorcan blend of the local Manto Negro grape with international varieties. A 'grown-up' and food-friendly red.



Production

Tinto Añada is made up of a blend of Mantonegro (30%), Cabernet Sauvignon (25%), Merlot (25%) and Syrah (20%). The average age of the vines is 25 years. The wine is matured for 2 months in used French and American oak barrels.

Tasting note

Attractive aromas of juicy plum fruit, blackcurrant and spice. Richly-fruited on the palate with chocolate, berry fruit. Balanced with ripe, broad tannins, spice and a touch of dried herbs and wild flower character.

Food Match

Drink with grilled or roast lamb, roast vegetables and peppered roast potatoes.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
VdT Mallorca

Winemaker:
Eva Garcia Ahveninen

Grape Varieties:
Cabernet Sauvignon 25%
Merlot 25% Manto Negro 30%

Suitable for:
Vegan

Bottle Barcode:
8 414 680 001196