

**Grape varieties**

Manto Negro (55.3%), Cabernet-Sauvignon (18.4%), Syrah (16.3%), Callet (5.7%) and Merlot (4.3%)

**Origin**

Spain, Mallorca, Binissalem, Binissalem

**Soil**

brown-limestone with limestone

**Vinification**

controlled alcoholic fermentation, maceration of 38 days, with pumping over, bazuqueosy délestages, bottling without filtering

**Ageing**

13 months in new French oak barrels, with different toasted

**Characteristics**

Red, Traditional, Still, Intense and structured

**Properties**

Alcohol: 14 %, Ph: 3,77, SO2: 45 mg/l, Residual sugar: 1,4 g/l

**Also appears in:**

Price: 20 - 50€



# TIANNA NEGRE

TIANNA NEGRE, Binissalem, Binissalem

2017	21704	75 CL
2009	21704	75 CL
2008	21704	MAGNUM