DALT TURÓ: ROGET 2024

Vi de la terra Mallorca

12% vol.

AREA

Municipality of Campos, south of the island of Mallorca. The vineyard is located at a high altitude (Turó) at 85 m altitude and 9 km away from the sea, equidistant between the urban centers of Campos (NO), Santanyí (SE), Ses Salines (SO) and Cas Concos (NE). The vineyard is surrounded by two walls of an old quarry of marés that create a favorable microclimate for the cultivation of this.

VITICULTURE

The viticulture is sustainable with mechanical weeding (without herbicides) and organic fertilizers, prioritizing less aggressive preventive treatments for plants, fauna, and the environment. Driving in double cord royat at 4000 pl/ha.

SOIL

“Call vermell” soil is characteristic of the south of the island with a good content of red clay but with more sand content due to the quarry.

VINIFICATION

Harvest by hand and by variety according to optimum ripeness with selection of clusters in the field. Once in the winery, the grapes are kept in a cold chamber until the following day to be destemmed and introduced into the press. The extraction is always done at low pressures (<1Bar) and with very short cycles together with the use of dry ice to preserve the primary aromas and avoid contact with oxygen. This process is very important when using Callet, which is a red grape, to avoid the extraction of the color of the skins.
Once the free-run must is obtained, it is clarified by static cold to decant the coarser particles. The must is then racked to inoculate the yeast selection and start the alcoholic fermentation, which takes place at a maximum of 17°C for the next 10-15 days.
Over the next few months the lees are worked depending on each tank until the final blend is made to finish with a gentle filtration and subsequent bottling.

TASTING NOTES

Pale salmon-colored rose wine due to the low pressure in the press. On the nose, aromas of red fruit such as fresh strawberries stand out. The entry is refreshing with a light palate that invites you to have another glass.

CLIMATE

Warm and dry in summer, with high temperatures and little precipitation, while winter is mild and humid, with cooler temperatures and more frequent precipitation. Humidity and wind are also important factors to consider in the area. In addition, the maximum temperatures recorded in summer are usually close to 40 degrees Celsius and the minimum temperatures recorded are usually between 18 and 20 degrees Celsius. On the other hand, in winter the maximum recorded temperatures are usually close to 18 degrees Celsius and the minimum recorded temperatures are usually around 3 degrees Celsius.

CLIMATOLOGICAL YEAR

Mild winter in terms of temperatures and low precipition. Hot and dry summer that advanced the harvest and helped reduce fungal diseases in the vinyeard. Ther harvest was very healty and slightly shorter than usual.

PRODUCTION

2.700 Bottles

BOTTLING

April 2025

VARIETIES

Mantonegro
100%