

# Totem Wines



## TOTEM RED 2007 - Vino de la Tierra Ibiza

### Grape varieties:

100% monastrell.

60 year old ungrafted vines, south of Ibiza.

### Soil types:

sandy soils near the beaches of San José and San Antonio.

### Production:

10hl/ha.

### Alcohol:

12.5% vol.



### Vinification:

Grapes are harvested in the morning, sorted in the vineyard and chilled to 5°C in a cooling container. The following morning, grapes are destemmed, sorted and selected by hand on a table. Gravity forces the berries to fall into small 15hl tanks. Fermentations take place on entire berries for 4 weeks, while temperatures are maintained below 25°C. Two to three pigeages per day are carried out during the vinification process.

### Ageing:

18 months in French oak barrels (70% of new barrels).

### Tasting:

**Appearance:** bright ruby.

**Nose:** perfumes of red fruits and chocolate hints. The second nose reveals aromas of mature red berries such as raspberry and cherry.

**Palate:** distinguished and pleasant acidity on the entry followed by rich and balanced tannins. The harmonious finish impresses by its fruity and spicy nature. The fine and long-lasting tannins are characteristic of the monastrell variety from Ibiza. This gives the wine an extraordinary ageing potential.