

Vino de la Tierra de Ibiza.

# IBIZKUS TINTO

## Grape varieties.

100% monastrell  
40 to 60 year old ungrafted vines, south of Ibiza.

## Soil types.

Sandy soils at the seaside near San José and San Antonio.

## Production.

25hl/ha.

## Alcohol.

13,5% 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 de-stemmed, sorted and selected by hand on a table. Gravity makes the berries fall into small 15hl tanks. Fermentations take place on entire berries for 3 weeks, while temperatures are maintained below 25°C. Two to three pigeages per day are carried out during the vinification process.

## Ageing.

50% in stainless steel tanks and 50% in 1 or 2 years old 500L French oak barrels.

## Tasting.

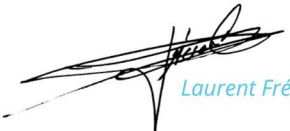
**Appearance.** Deep garnet with purple hue.

**Nose.** Notes of red mature berries and dark fruits.

**Palate.** Smooth, balanced and full-bodied; a lively acidity.



ibizkus  
by TOTEM WINES

  
Laurent Frésard

