

MESQUIDA MORA SINCRONIA BLANC



Chardonnay, Giró Blanc, & Prensal. Bright, aromatic & elegantly textured; remains both fresh & substantive at the same time, a testament to the incredible provenance of the vines & the expert handling. Aromas of white flowers & herbs with fresh minerality. Round; balanced sweetness & acidity, & a persistent finish. Radiates the light & spirit of the island of Mallorca. Organic/Biodynamic.

From the Porreres Estate vineyard. The vines are 20-40+ years old. The soil in the vineyard is calcareous clay, limestone and red clay. Each variety is hand-harvested and fermented separately with indigenous yeasts. Prensal blanc spends a few days with skin contact to preserve its delicate components. After blending, Sincronia Blanc rests for four months in stainless steel on the lees. Sulfur levels are kept to the bare minimum during production, and none is added at bottling.

Bàrbara Mesquida Mora established the groundbreaking Mesquida Mora winery in Mallorca in 2012 near the town of Porreres, producing wines in the southern and eastern areas of the island with historic vineyards inherited from her mother. Previously, Bàrbara managed her family's winery (2004-2012) established by her great-grandfather in 1945. Bàrbara's wines form a rich mosaic recalling the diversity of Mallorca varieties while also representing the history of her family, with her own unique futuristic vision. She also introduced a regenerative agriculture approach through encouraging biodiversity within her vineyards (recently she planted more than 100 fruit trees). In addition to championing native varieties in her 50 acres of vineyards, she has retained some of the earliest French varieties originally planted by her parents more than 40 years ago. When Bàrbara's great-grandfather Jaume Mesquida, a peasant in poor, rural Mallorca, opened his small winery in 1945, vines and fruit trees were mixed in the vineyards as the apricot industry was a major business in the village of Porreres. Among many other things, by planting new grape varieties and bringing the first stainless steel tanks to the island, Jaume Mesquida contributed to the renaissance of wine in the Balearics. Today Bàrbara is bringing that unique Mallorcan story full circle by honoring her grandparents' tradition by combining the knowledge of their practices with modern innovations.

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Tasting Note:

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Shelf Talker:

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