



# Muac!

## Mallorca

In the heart of southeast Mallorca, **Muac!** is born, a surprising wine that captures the essence of the Mediterranean island in every sip. **Fresh and elegant**, this red wine reflects the Mallorcan landscape, where the sea breeze and the sun influence every vineyard.

Made primarily with Callet (70%), Mantonegro and Fogoneu (20%), and a small percentage of Cabernet Sauvignon (10%) from 20-year-old vineyards, its grapes are hand-harvested in small selected boxes and subjected to a meticulous winemaking process and subsequent aging.

But **Muac!** is more than just a wine; it's a story that begins with its bold design and continues with the sensory journey it offers. **Pere Joan**, the famous Mallorcan cartoonist, has put his personal stamp on the image of this wine.

His style, which broke the classic comic mold, transports us to everyday scenes in a fresh, fun, and totally innovative way. Each label and every visual detail of **Muac!** is designed to capture the essence of youth, freedom, and limitless enjoyment.

## *The authenticity of the mediterranean*

Muac! is a surprising and very gastronomic wine, that when poured into the glass, shows aromas of black fruits and hints of spice\*. But when the glass is swirled, vibrant red fruit emerges, adding great complexity. On the palate, it is fresh, straightforward, with well-integrated tannins and flavours reminiscent of candied fruit and Mediterranean herbs & spices.

It is the perfect wine for those seeking an authentic experience without pretensions, but with plenty of personality. It invites you to discover the flavours of the island and to enjoy every moment. A toast to youth, freshness, and the joy of living!

# Technical sheet

## GRAPE VARIETIES

70% Callet, 20% Mantonegro-Fogoneu, and 10% Cabernet Sauvignon

## HARVEST

Fully manual harvest in small 10 kg boxes.

## WINEMAKING

Made with grapes from the south eastern area of the island of Mallorca. The influence of the sea breeze allows the vines to be in exceptional health, producing balanced and tasty grapes with an average age of 20 years. All the grapes undergo rigorous manual and optical selection to follow a meticulous winemaking and aging protocol.

## AGEING

Fermentation takes place at a controlled temperature in 7,000 and 10,000-liter stainless steel tanks at around 28°C. Maceration lasts for an average of 17 days. It remains a maximum of 6 months in used French and American oak barrels previously used by our Ànima Negra winery, for half of the fruit.

**ALCOHOL LEVEL\*** 13% ABV

**TOTAL ACIDITY\*** 5.3 g/L

**pH\*** 3.69

\*Values may vary depending on the vintage