

## Cadmo, Can Xanet

Mallorca, Spain



<b>Product code</b>	XTo6ZZRC
<b>Grapes</b>	Syrah
<b>Country</b>	SPAIN
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Can Xanet
<b>Vintage</b>	2018



Vegan



Vegetarian

## CAN XANET

### Producer

Created in 2011 by José Antonio González, Can Xanet is a 2-hectare vineyard in Northern Majorca situated between the towns of Pollensa and Alcúdia in the foothills of the Sierra de Tramuntana mountains. The soils are rich limestone and are alimented by water from the mountains, helping to prevent any severe hydric stress until well into summer. The vineyard's proximity to the sea contributes to a special microclimate, as the thermal winds that appear in summer, cool the vines, avoiding excessive early ripening. Minimal intervention is the watchword in the vineyard. Four varieties are grown: Merlot, Syrah, Mantonegro and Gorgollassa. In addition, about 1 ton of Callet is bought from a nearby organic vineyard. Grapes are hand harvested, de-stemmed and then fermented in open top wooden casks. After malolactic fermentation, 80% of the wine is aged in new, one, two and three-year-old 225L French oak barrels.

### Tasting Notes

"It is timid, so it needs to be opened up (don't hesitate to decant it) in order to reveal its character, which is both Mediterranean (with notes of plum, smoked paprika and fresh pepper) and fresh (cassis, blood orange). It is velvety on the tongue – fine, balanced and persistent. With Cadmo we move to the second tier of the range, a serious and elegant wine with a future. Best consumed: 2018–2023" It has the background of the Mediterranean Syrah but very well nuanced with the native varieties that give it greater finesse, with a very well balanced acidity

### Viticulture

Can Xanet is a 2-hectare vineyard in Northern Majorca situated between the towns of Pollensa and Alcúdia in the foothills of the Sierra de Tramuntana mountains. The grounds slope gently on an incline of 2.7% over rich limestone soil. The climate is Mediterranean with hot summers and

mild winters and the vineyard's proximity to the sea ensures the benefits of a special microclimate, as the thermal wind that appears in summer, cools the vines, avoiding excessively early ripening. The vines are grown using minimal intervention and practices include plant cover between rows, short pruning, green pruning for optimal production and phytosanitary treatments only when absolutely necessary. Cadmo is made up of a blend of Syrah, Gorgollassa, Mantonegro and Callet. Harvesting is done by hand.

## Winemaking

The vine is grown according to reasonable practice to achieve quality grapes: plant cover between rows, short pruning, green pruning in order to keep optimal production, phytosanitary treatments only when absolutely necessary and using less aggressive treatments for ancillary fauna, thinning out of bunches after ripe colours appear and manual picking of the best bunches

## Awards

93 PONITS PEÑIN GUIDE

90 POINTS PARKER GUIDE