



Name of the Wine, Vintage
Appellation, Country



Can Majoral winery

It is a small and very distinctive family winery, founded in 1979. The project was started driven by the desire and the conviction that in Mallorca and specifically in homestead Algaida, high quality organic wines could be produced. It was an adventure and an aspiration.

Difficult to say if it was meant to be an experiment or a hobby or just entertainment, but the truth is that after the planting started, gradually, this project has been doing great in all aspects without ever losing sight of the main goal: grow, develop and commercialize unique and quality organic wines.

A truly family winery where father Andreu is the pioneer creator and caretaker of the organic vineyards, nephew Andreu Jr. is winemaker and daughter Mireia, is also winemaker and responsible for the winery and commercial activities.

Wine description:

Bright cherry colour, with aromas of red fruits and dry grass - typical of the variety -, and also of toast from a short aging in barrel. On the palate it is well structured although light of body and with a lingering finish.

Food pairing:

It goes very well with soft meats, game, seasoned fish and all kinds of cheese, rice dishes and “sobrasada”, the famous Majorcan sausage. It also combines nicely with not too spicy oriental food.

Storage and serving guidelines:

This wine can be enjoyed now and, if stored under appropriate conditions, it will develop new nuances in the bottle in the coming years. Serve at 16° to 18°C in a large fine glass.

Label:

Reproducing an original painting by Luis Maraver.



Organic vineyards and wines.

Controlled by the CBPAE (Balearic Council for Ecological Agricultural Production).



Hand harvested in baskets.



Variety:

Gorgollassa 100% native from Mallorca.



Average age of vine:
Twelve years.



Ageing:

During 12 months in French oak.



Yield
40 hectoliter per hectar.



Soil:

Is predominantly calcareous.



Annual production:
Average of 1100 bottles



Vinification process

After a careful selection of grapes, in the vineyard and at the entrance at the winery, fermentation and maceration took place in oak open barrels during 2 weeks at 25° C. The malolactic fermentation was carried out in barrels.

This wine has not been cold stabilized; therefore, it may present some tartaric precipitation