



Can Majoral Capgiró D.O. Pla i Llevant (Mallorca), Spain



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 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 true 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:

It is a wine of golden coloring, with aromatic and elegant medium intensity nose with sensations of exotic fresh fruits like pineapple, mango, with a citrus point and also notes of herbs. Sometime later appear touches of butter and brioche, due to having been on the lees. On the mouth it is fresh and clean with more citrus than on the nose and again the pastry sensations in a robust and unctuous palate. It has a persistent acidity giving the wine vivacity and an interesting and long aftertaste.

Food pairing:

Preferably combined with light meals.

Storage and serving guidelines:

Drink it cold, between 8° and 10°C.

Label

Reproducing an original painting by Maria Carbonero
(www.mariacarbonero.com)



Organic vineyards and wines.

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



Hand harvest.



Variety: Giró Blanc

Also called Giró Ros. It is a white native variety that was about to disappear and has been recovered in recent years.



Average age of vine: 10 years



Ageing: 6 months on its lees.



Average yield: (25 hectoliter/hectar)



Soil: Limestone and clay



Annual production: Depending on the harvest of each year, 3000 bottles of 750 ml.



Vinification process:

The clean must ferments in stainless steel tanks at a controlled temperature between 14° and 16°C. It remains during 6 months on its fine lees and, after gentle clarification and filtration, it is bottled during the early spring.