



Can Majoral - Gorgollassa 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 truly family winery where father Andreu is the pioneer creator and caretaker of the organic vineyards, nephew Andreu Jr. is winemaker and daughter Mireia,

Wine description:

It has a ripe cherry color with violet reflections. In the nose there is subtle appearance of floral and roast scents, also good fruit, like cherries and presence of dairy (toffee) aroma. In the mouth, it has a soft entry, balanced and fleshy palate (slightly acidic) with soft tannins and a good aftertaste.

Food pairing:

Delicious combined with hearty dishes, not too strong cheeses, red meats, game and well conditioned fish dishes.

Storage and serving guidelines:

Due to its characteristics and aging in oak, this wine evolves significantly when stored under appropriate conditions, developing new nuances, finesse and aromatic potential.

Label:

Reproducing an original painting by Tomeu Coll (www.tomeu-coll.com)



Organic vineyards and wines.

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



Variety: Gorgollassa

A red native variety that was about to disappear and has been recovered in recent years.



Ageing: 9 months in French oak barrels of 500 liters



Soil: Limestone and clay



Vinification process:

During two weeks it is gently pumped over the cap in stainless steel tanks at a controlled temperature of 25°C. After malolactic fermentation, it is aged during 9 months in French oak barrels of 500 liters. This wine has not been cold stabilized and, therefore, can present tartaric precipitations.



Hand harvest.



Average age of vine:
15 years



Average yield:
(25 hectoliter/hectar)



Annual production:
Depending of the harvest each year, 2500 bottles of 750 ml.