



Can Majoral Red 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:

Wine with quite a long life ahead, characterized by its gently astringent ripe tannins, intense cherry color and a wide range of aromas with predominance of red fruits like blackberry and cassis, spicy notes and vegetables like pepper. On the palate is fleshy with an elegant structure and a persistent aftertaste.

Food pairing:

Recommended with hearty dishes, red meat, game and cured cheeses. Ideal wine to accompany barbecue, a good burger and well conditioned fish. This wine will shine with many different dishes and at several occasions.

Storage and serving guidelines:

This wine is now ready to be enjoyed. Kept in a dry and cool place (ideal temperature not exceeding 18°C), will develop new nuances in the coming years. Serve at 16° to 18° Celsius in a large fine glass.



Organic vineyards and wines

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



Hand harvest.



Varieties:

Callet 52%
Syrah 26%
Tempranillo 14%



Average age of vine:

25 years



Ageing: 12 months in French oak barrels of 300 litres, partially new and partially one year old.



Yield:

(35 hectoliter/hectar)



Soil: Clay loam composition with abundant percentage of iron oxide that gives them a coppery red color.



Annual production:

10.000 bottles
of 750 ml.



Vinification process:

After a careful selection of grapes, in the vineyard and at the entrance in the winery, each variety from each parcel (plot) is vinificated separately in stainless steel tanks, following the same process: maceration at low temperature during two days and fermenting at 25°C for some 15 to 20 days. In order to obtain a better extraction, the submerged cap method is used. Once the second fermentation is finished, the wine is ready for ageing. No cold stabilization has been applied and there is a chance that tartrate crystals are found in the bottle.