

Ca'n Verdura Supernova Negre

THE FACTS

COUNTRY: Spain

REGION: Balearic Islands

APPELLATION: Binissalem-Mallorca

WINEMAKING: After manual harvest in small boxes and manual sorting, alcoholic fermentation occurs with native yeasts in temperature controlled stainless steel tanks at 21-22°C and large, used French foudres, with a variable maceration between seven and 14 days; depending on the parcel/vineyard. The grapes are gently pressed and the wine is left to rest in 500L used French barrels and 2000L, 3000L and 5000L French foudres. No sulfites are added during the alcoholic fermentation, only a small amount is added once the malolactic fermentation has ended. The wine is then aged eight months further in the same 500L French oak barrels and 2000L, 3000L and 5000L French foudres. Bottled unfined.

ALCOHOL BY VOLUME: 13.5%

AGING: Eight months in 500L French oak barrels and 2000L, 3000L, 50

THE STORY

Tomeu Llabrés is a viticultor, practicing minimal intervention winemaking and low impact viticulture by leaving the cover crop during the cold season and encouraging biodiversity within his parcels and environment through polyculture. His wines are handmade, without additions, subtractions, or corrections. His primary objective with each cuvée is maximum respect and transparency for his terroir and culture, as well as for the customers who enjoy his wine.

Tomeu and Ca'n Verdura's ancestral origins can be traced back at least six generations. His family cultivated Binissalem vineyards between "possessions" (large agricultural farms) in mixed-agriculture vineyards where grapes share space with other local crops such as apricot, almond, and olive trees.

THE ADJECTIVES

OVERALL: fragrant, Mediterranean red

AROMAS / FLAVORS: wild berries, citrus, fresh herbs, and exotic spices

MOUThFEEL: medium-bodied

THE SELLING POINTS



SUSTAINABILITY: Vegan, Green Practicing