

Ca'n Verdura

THE FACTS

COUNTRY: Spain

REGION: Balearic Islands

APPELLATION: Binissalem-Mallorca

WINEMAKING: After manual harvest in small boxes, the wine is fermented with native yeasts in stainless steel tanks at 24°C, with a maceration of 7-12 days. Roughly a third of it is then aged for five months in 500L French oak barrels, while the other two-thirds is aged in stainless steel for the same period.

ALCOHOL BY VOLUME: 13.0%

AGING: 35% five months in 500L old French oak barrels and 65% five

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: Bright and juicy finishing with elegant dusty tannins

AROMAS / FLAVORS: pomegranate and cherry

MOUTHFEEL: fresh and vibrant

THE SELLING POINTS

SUSTAINABILITY: Vegan, Green Practicing

