

# CA'N VERDURA CA SES ROSETES



100% Giró Ros, 60+ years old. Amber with orange reflections. Aromas of almonds, apples and ripe peaches with crushed rocks, smoke and white flowers. Fresh and dry. Fruity flavors of apples and peaches with citrus, good acidity and more stony minerality. Slightly bitter aftertaste. Great for cheese pairing. Practicing Organic.

Ca Ses Rosetes, which is the nickname of Tomeu's mother's side of the family, is a new white wine from a single, 3.6 acre vineyard with excellent ventilation located in the area of Son Borràs de Passatemp, outside the village of Santa Maria del Camí, Mallorca. *Call Vermell* soils: a red, iron-rich clay, limestone soil typical of Binissalem. This soil has excellent water retention due to the clay content. Giró ros is one of the indigenous white varieties of Mallorca recovered at the beginning of the 21st century, which shows great promise and ability to improve in bottle. When the grape reaches optimal phenolic maturity, the skin has a pinkish or grey coloration. According to the researcher Pedro Balda, the giró ros grape is an ancestor of many of the red autochthonous varieties of Mallorca, including mantonegro, fogoneu, and callet, which are all related. Bunches are hand-harvested in small boxes. Grapes are de-stemmed and directly pressed. The must undergoes a cold static racking of three days off the gross lees. Spontaneous alcoholic fermentation takes place in French oak barrels, (50% new) with native yeasts. The temperature is not regulated and varies, heating up as the fermentation progresses. The wine is aged in the same barrels for 8 months. Gentle lees stirring on select days in January. Unfiltered, light bentonite fining.

Tomeu Llabrés founded his micro-winery, Ca'n Verdura Viticultores, in 2012, in a former auto garage at the center of the ancient village of Binissalem, located in the north-central portion of Mallorca. Tomeu's ancestral winemaking origins can be traced back at least six generations. His family cultivated Binissalem vineyards in mixed-agriculture vineyards where grapes share space with other local crops such as apricot, almond and olive trees. This type of polyculture is traditional to Mallorca and favored by Tomeu. Through his steadfast, visionary focus on the indigenous mantonegro grape, Tomeu has demonstrated that this ancient variety has incredible potential, creating some of the Balearic region's most groundbreaking wines. And he has created a very nuanced, playful, cutting-edge project which shows his roots.

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## Tasting Note:

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## Shelf Talker:

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