

CA'N VERDURA SUPERNOVA NEGRE



100% Goblet-trained Mantonegro. A fragrant, Mediterranean red. Aromas of ripe black fruit and floral notes with a base note of Mediterranean herbs and a touch of smokiness. The palate is silky, with good mouth feel. Medium-bodied, with notes of wild red berries, citrus, fresh herbs, and exotic spices. A long and persistent finish. Practicing Organic.

From grapes grown in Santa Maria del Camí, Camí de Muntanya, Santa Eugènia and Santa Maria del Camí, Mallorca, Spain. The vineyard is 130m above sea level. The soil is *Cal Vermell* (iron-rich red clay and limestone with small and medium-sized galets). The vines are 35-75+ years old. The vineyards are worked without chemical treatments. A

key to practicing this type of agriculture is the Levante winds, which blow across Mallorca from northeast to southwest off the island of Menorca, cooling and aerating the vineyards, which are almost always windy. The grapes were harvested by hand into small boxes. Fermented with indigenous yeasts in temperature controlled stainless steel tanks 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 used French barrels and 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 8 months further in the same barrels and *foudres*. Bottled unfiltered.

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 ground-breaking wines. And he has created a very nuanced, playful, cutting-edge project which shows his roots.

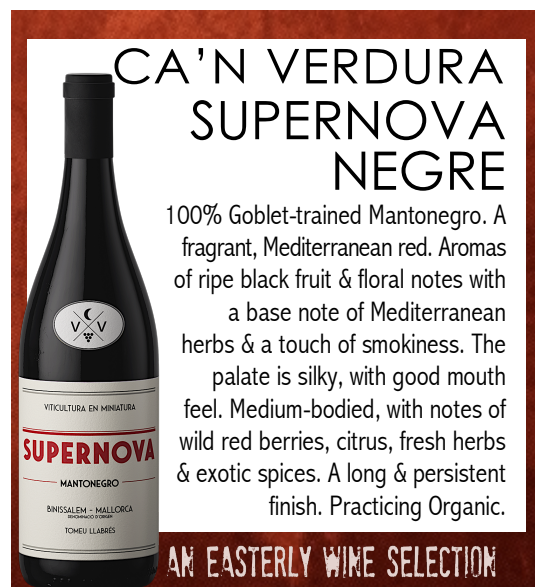
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Tasting Note:

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100% Mantonegro. Aromas of ripe black fruit & florals with Mediterranean herbs & a touch of smokiness; silky, with good mouth feel; medium-bodied; wild red berries, citrus, fresh herbs & exotic spices; a long & persistent finish. Practicing Organic.

Shelf Talker:



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