

CA'N VERDURA SUPERNOVA BLANC



100% Moll. Greenish-yellow, pale, clean and bright. Intense herbaceous aromas of fennel with a mineral background and hints of apricot. In the mouth, it is creamy and fresh, with a well-balanced acidity. Medium bodied, with a profile of citrus, chamomile, fresh herbs, fennel and white fruit notes, which provide great freshness. Very persistent and long.

Wines are made with low intervention and minimal sulfur at bottling. Practicing Organic.

From the Cas Pastor, Cas Verd, Son Borrás, and Plà de Buc vineyards in Mallorca, Spain at is 130m above sea level. They are the best plots of old-vine moll from bush-trained vineyards planted in the 1950s in the villages surrounding Binissalem, including the village of Santa Maria, which are considered the finest vineyards in the area. The soil is red clay, limestone, and gravel. After manual harvest in small boxes, the must is held at cold temperatures for four days to separate the gross lees naturally. 20% is then fermented with native yeasts in 500L French oak barrels, the rest in stainless steel tanks. After five months of aging on the lees, with stirring of the wine in barrels for three months, the wine is clarified using bentonite clay before being bottled.

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% Moll. Herbaceous aromas of fennel, minerality & apricot; creamy & fresh; well-balanced acidity; medium bodied; citrus, chamomile, fresh herbs, fennel & white fruit; very persistent & long. Practicing Organic.

Shelf Talker:



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