

CA'N VERDURA



Year Founded: 2012

Region: Binissalem, Mallorca, Spain

Founder/Winemaker: Tomeu Llabrés

Fun Fact: *Viticultura en miniatura:* small-batch wines from a micro-winery located in a converted auto-garage

-Organic, Vegan-

It's fair to say that the new generation of wine producers on the Balearic's largest island, Mallorca, is making an impact, much like the name of Ca'n Verdura's flagship cuvée Supernova implies. The seeds of Mallorca's rebirth lie within the new generation of winemakers, farmers, and chefs who are diligently cataloging, recuperating, replanting, and exalting the thousands of years of history pre-dating the boon of modern tourism. Like a Supernova, the modern wine and culinary scene of Mallorca are rapidly reviving and celebrating local, ecologically-sustainable food and wine production, which is both culturally relevant and gastronomically compelling. Starting with modest budgets and against the odds, our protagonists are now leading the conversation about the future of conservation and agriculture on the island.

Enter Tomeu Llabrés, working in self-described viticultura en miniatura, and his visionary work with the indigenous Mantonegro grape at Ca'n Verdura Viticultores. In 2012 he founded his micro-winery in a former auto garage at the center of the ancient village of Binissalem, located in the north-central portion of Mallorca. Through a steadfast focus on the Mantonegro grape, Tomeu has demonstrated that this ancient variety has incredible potential, creating some of the Balearic region's most ground-breaking wines. In recent tastings, Mantonegro has drawn flavor comparisons to another island grape native to Italy, Nerello Mascalese. Placing indigenous grapes in context can be tricky. Still, there certainly seems to be a similar renaissance of native varieties in Mallorca, and one can draw comparisons to what's occurring in Sicily.

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. This type of polyculture is traditional to Mallorca and favored by Tomeu. Following this tradition, Ca'n Verdura focuses on old-vine vineyards planted in the traditional en vaso (or goblet) vine training system, with reliance on the indigenous Montenegro and Callet for red wines, as well as moll (a.k.a. Prensal Blanc), Montenegro Cabellis, and Giró Ros for the white wines of Binissalem. Like other small projects on the island, international varieties are relied upon in small quantities for practical reasons in entry-level blends. Still, the future of plantings is clearly indigenous varieties. The soil of Binissalem is the excellent call Vermell: a red, iron-rich clay, limestone soil with small to medium-sized galets. He works solely with old vineyards centered around the five historic villages of Binissalem.



2024 Supernova Red Wine

Supernova Negre is Ca'n Verdura's flagship red wine produced from the red Mantonegro grape, indigenous to the Binissalem region of Mallorca, grown in cal vermell soils consisting of red, iron-rich clays and limestone with small and medium-sized galets.

Supernova Negre is a fragrant, Mediterranean red: medium-bodied, with notes of wild red berries, citrus, fresh herbs, and exotic spices. 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 7 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 French oak barrels and foudres. Bottled unfined.

93+ Points – Robert Parker – “With its strawberry and spice notes, the very young and aromatic 2024 Supernova Mantonegro made me think of a red Burgundy.”



2025 Negre

The eponymous Ca'n Verdura Negre is a friendly, crushable entry into the range of wines from the Binissalem region of Mallorca. It is meant as a warm welcome to the unpretentious island style of Mallorcan food and wine. Ca'n Verdura is a blend of primarily indigenous varieties, with old-vine international varieties (43% Mantonegro, 33% Syrah, 10% Callet, 8% Merlot, 2% Monastrell, 4% Cabernet Sauvignon) sourced from different vineyards of variable age and a diversity of soils (red clay, gravel, white clay). This fragrant, Mediterranean red is medium-bodied, with notes of wild red berries, citrus, fresh herbs, and exotic spices. It is fresh and energetic, with excellent texture. This wine is made with native yeast, low intervention and minimal sulfur at bottling. Production is necessarily very limited, as every bottle in this garage winery is sold each vintage. 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.

90 Points – '24 Robert Parker