LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

JAUMET VI

FONOLL

ORIGIN

Santa Eugènia, Binissalem, Mallorca.

VARIETIES

50% Mantonegro (a red grape), 40% Premsal (a white grape) and 10% table grapes.

VINEYARD

From organically farmed vines planted on chalky clay souls. The vines are 20-25 years old and planted at 207m.

VINIFICATION METHOD

The grapes were harvested by hand and macerated whole cluster for 5-10 days then pressed gently with a pneumatic press. Fermented and rested in stainless steel with 6 months on the lees before bottling without fining, filtering, or added sulfur.

PRODUCER PROFILE

Jaume Prats is Mallorquin, and after time learning about wine and winemaking in Catalunya returned to his native Mallorca to work with and recuperate an old vineyard plot of indigenous vines in the island's interior. The plot of mixed varieties, planted on the island's red iron-rich clay soils (known as Call Vermell) had been abandoned for more than five years. Plots like this are rare: much of the vineyard land in Mallorca was replanted to international varieties in the 1990s, so old vines of Mantonegro and other local varieties are treasures. Now, Jaume is working with more parcels that have a similar character. Inspired by his work with Alella's Oriol Artigas, he focuses on the direct expression of the places that he works with, fermenting different varieties together, working without oak or sulfur, and producing small quantities of wines.