

GORGOLASSA

Year 2025



Varieties: gorgollassa

Winemaking zone: Vi de la Terra de Mallorca

Viticulture: Biodynamic

Climatology: The year 2024 ended with a cumulative rainfall of 216.6 litres during the final quarter, and 2025 began with a warm, dry, and windy January, recording only 15 litres of precipitation. February brought just 25.9 litres of rainfall, and the onset of spring led to an accumulation of 70 litres during March. In April, barely 13.2 litres were recorded.

May and June followed the same trend, with lower accumulations compared to other areas of the island. May closed with 21.4 litres and mild temperatures, giving way to a warm and dry June. This marked the prelude to a summer characterised by intermittent heatwave episodes.

The harvest began on 11 August, and during the third week of harvesting, 15 litres of rainfall refreshed the vineyards of Felanitx, while 11.8 litres cleared the dust from those in Porreres. It concluded on 9 September, a warm month with light rainfall, which watered the already harvested vineyards with a total of 26 litres.

Vinification: 2/3 destalked and 1/3 without destalking. Fermented at 25° with autochthonous yeasts, pumping over every two days. Malolactic fermentation in vat.

Type of ageing: French oak casks of 500 liters and Inox.

Market launch: February 2026

Alcoholic degree: 12%

ATT: 3.9 g/l

Residual sugars: 1 g/l

Clarification: No

Bottling: February 2026

Apunts:

Winemaking is much more than just tending the vines: it is the history of the people who have cultivated the varieties and cared for their legacy and transmission. In his book *Die Balearen*, written between the years 1867 and 1891, Archduke Lluís Salvador made reference to the Gorgollassa variety. This is a pre-phylloxera grape that was cultivated throughout the 19th century and became, according to the Agronomical Consultation Board in 1911, one of Mallorca's most common varieties, particularly in the Binissalem area.

Gorgollassa is a vigorous vine with little production and long shoots. Sometimes it roots poorly, making it an irregular variety with little productivity. There is no doubt that these two characteristics led to its disappearance: by 1982 it was no longer referenced in the INDO's register.

Gorgollassa tends to produce wines with medium-low acidity, with a violet coloring and medium alcoholic degree. According to a study by García-Muñoz in 2011, it would be a cross between the Monastrell and Hebén varieties. It has a long cycle and is the variety that closes the harvest season at Mesquida Mora.

In the late 1990s, the Can Ribas winery began to search for an autochthonous variety that would be smoother and of less gradation than the Mantonegro. The vineyard manager, Joan – the viticulturist par excellence of Can Ribas – told the owners about Gorgollassa and they found a few shoots at Can Amer. These shoots marked the start of the journey towards its recovery, which culminated, after many twists and turns, in 2011 when it was authorized to be planted in the Balearic Islands. Ours is a marvelous profession. Protecting and cultivating the landscape, with the participation of our loved ones. The winemaker's trade involves handing down lands in good condition, but it is also the pleasure of sharing what you have. This Gorgollassa has been made possible thanks to the generosity of Can Ribas, which shared the cuttings of this variety with Can Majoral, and in turn, the Andreus and Mireia did not hesitate to give me some shoots to regraft a part of the Merlot planted in 2005 in our property of Es Monjos de Porreres. Without these bonds of friendship, today this Gorgollassa would not exist.

In 2014 we grafted a part of the Merlot of Es Monjos, and after 4 years of experimentation, we are now introducing to the market this Gorgollassa d'Es Monjos with a label that from now on will be carried by some small productions of different varieties that will not necessarily reach the market every year.

