

# WINE

&amp;

# GASTRONOMY



## HISTORY OF WINEMAKING IN MALLORCA

Romans were the first wine growers in the Balearic islands, creating wines on a par with Italy's finest, harvested from vines brought over from the old country. You might think the practice of winemaking to be outlawed during Arabic times, but the Moor viceroy gave a bunch of grapes to King Jaume I when the Catholics reconquered Mallorca in 1229.

Jaume granted licences for vineyards to be extended in the rural area surrounding the town of Inca, which remains the epicentre of the island's wine industry.

Heavy demand for Balearic wine came from France in particular, where production had been hit by a phylloxera outbreak. At its peak, Mallorcan exporters shipped 50 million litres to France, before the island's vines were wiped out too in the early 19th century.





Today's Mallorcan wines are produced from a wide range of predominantly red grape varieties; mostly Cabernet Sauvignon, Merlot and Callet. Chardonnay and Muscat are the two most common single-grape white wines. Today, the island's 70 wineries produce around five million litres per year.

There are many tours and tastings to choose from, so let us help tailor your day to your preferred taste. A great outing is a guided visit through some of Mallorca's picturesque orchards and fields, learning about and sampling some of the excellent produce grown here. Tours can include anything from an alfresco picnic among the vines, to an elaborate lunch with a five-course seasonal **tasting** menu.







The oldest operational winery dates back to 1711, where you can visit the beautiful cellars and view the fermentation tanks. You will be able to taste some wines, of course, accompanied with typical Mallorquin tapas.

Several bodegas offer tours and tastings, including rides through the vineyards and a visit to a typical finca in a stunning locations. You can see how the plants produce their fruit, learn about the varietals and see how they are turned into wine.

Some offer a range of locally-produced wines, with either some tapas or a three-course set menu, consisting of '0km' produce direct from the market.

A typical visit includes a tour of the vineyards, cellars and wine-making facilities, followed by some tasting, lasting up to two hours. If you prefer to take your time over lunch or dinner, perhaps with some entertainment, that can be arranged.





## Hierbas

Discover the herbs of Mallorca... in a glass... in a drink made by you during a very special private experience!

Hierbas is the traditional liqueur



loved across the islands. Everyone knows that the best brew is homemade, of course, so here you can make your own. Your guide will help you forage for your herbs that go into the drink. Then, back at their finca, you will learn how to brew your own hierbas to take home.

## Olive oil tour & tasting

Unsurprisingly, given the 750,000 olive trees that bedeck the island, Mallorca is a major producer of olives, olive oil and derivatives such as olive leaf green tea, olive wood tableware, and cosmetic products.

Mallorca's soil is largely of calcium and clay composition, giving its olives a unique aroma and taste profile, while year-round high humidity sustains the vegetation and delivers consistent crops.





Four varieties of olive are regulated by 'Oli de Mallorca', the local industry body that governs almost 1,000 producers on the island. '

'Mallorquina' olives bring smoothness, sweetness and mature almond flavour to the oil; the 'Arbequina' variety has a green fruit

characteristic, the 'Empeltre' olive brings smoothness, delicacy and almond flavour, and 'Picual' has a sour and spicy tang.

Growers are passionate about ecological agriculture, gastronomy and culture, and are keen to share their knowledge.



Enjoy a guided tour and tasting among organic olive groves and vineyards, in a spectacular setting, and learn more about the production of organic olive oil.



## Microbreweries & distilleries

For days when the sun is elusive, there are a number of microbreweries and distilleries to visit in Mallorca, where you can learn about artisan beer and spirits making processes, and sample the goods, of course.



Mallorca Distillery's vodka is given a unique twist by the addition of 'Flor de Sal d'Es Trenc', the fine, white salt flower that occurs naturally in the Balearic sunshine in salt beds in the south of the island. Having dried out in the hot sun, 'salineros' rake the finest white foamy crystals off the top of the crusty sea salt, creating a premium product that is sold all over the island and exported to more than 30 countries.



## Palma gastro tour

To taste everything that Mallorca has to offer, take a guided stroll through Palma's historic centre, stopping to sample a wide variety of treats.

From sweet to savoury, try typical tapas such as Spanish tortilla, croquettes and the finest Iberico ham. Sample a range of Mallorcan wines or vermouth and cleanse the palate with a Sóller lemon sorbet.







Local delicacies to try include sobrasada, a bulbous-shaped, terracotta-coloured rustic sausage made with minced pork and spicy paprika seasoning.

Another is the 'ensaïmada, a light and airy, spiral-shaped sweet bun, dating back to the 17th century. Historically eaten plain or filled with pumpkin fruit, today they are sugar-dusted, with a choice of jam, cream or chocolate filling.



## Other produce, tours and tastings

Other tasting experiences include visits to artisanal jams, marmalades and jelly producers, or paella-making masterclasses either in class or on board your yacht.

Mallorcan almonds are another delicacy for which the island is renowned. After most wine production was wiped out by the insect plague in 1891, many farmers planted almond trees, producing a sweeter variety than most.

Due to an average of 300 days of sunshine per year, coupled with ever-present humidity, the fruit has a high water content. Locally-produced almond oil makes a particularly delicate dressing.

