



Castell de Santueri White

Mallorca

During the Nineteenth Century a larger number of small wineries in the urban centre of Felanitx and surrounding area formed the base of wine production in the region.

Unfortunately with the arrival of Phylloxera it brought to an end all this activity, taking with it all the vines and other crops that had been given origin in one of the best wine regions in all of the Balearic Islands. It wasn't until the beginning of the 20th Century when Ernest Mestre inspired and ran a project to set up the "Celler Cooperatiu" of Felanitx (Mallorca) fruit of the important collaboration of many of the local population. This project survived until the end of eighties, when with the lack of new projects, as well as poor business decisions, the project went bankrupt.

A castle with Mediterranean influence

The emblematic building is located on the outskirts of Felanitx, waiting for a new use, that has yet not arrived, reminding us daily of our recent history. Actually some of the vineyards that formed part of the "Celler Cooperatiu" now have a new lease of life within the Terra de Falanix project, continuously believing in the indigenous grape varieties.

One of these wines is the Castell de Santueri White. A white wine with character, fresh and balanced that transfers the palate to the countryside and climate of the mediterranean island of Mallorca.

The result is a wine with subtle fruit aromas, reminding us of wild herbs and spicy tones. On the palate it is elegant, balanced and fresh with a distinctive character of the area where it comes from.



Technical sheet

GRAPE VARIETIES

60% Prensal & 40% Callet.

This wine comes from the Prensal and Callet vines in the area of Felanitx where the red soil gives the wine all its character and maximum balance.

HARVEST

Made from hand harvested grapes picked into small 10KG crates.

WINEMAKING

The grapes are selected manually upon arrival at the winery. Followed by a skin contact maceration for a few hours, careful pressing and disgorging. The production yields are very low and the selection process extremely rigorous to be able to lees age whilst maintaining all its freshness.

AGEING

The fermentation happens at a temperature of 16°C. 100% of the wine ferments and is aged in cement tanks, where it remains on its lees for various months.

ALCOHOL LEVEL 12% ABV

TOTAL ACIDITY 6.3 g/L

pH 3.45