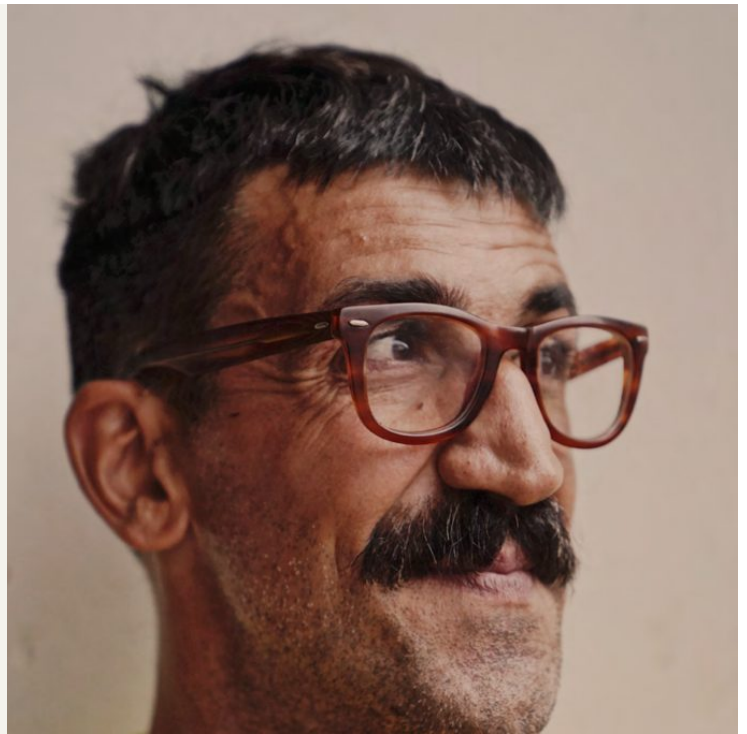


TUTTO

SISTEMA VINARI

Santa Margalida, Mallorca



Few wines speak so strongly of where they're from as those produced by Eloi Cedó Perelló on the island of Mallorca.

Originally from Montsant, Eloi's project started back in 2010 when he began making a string of one-off wines from vineyards farmed by friends around his native Catalunya. In 2012 he produced the first vintage of his now iconic cuvée, Chateau Paquita. A tribute to his late mother, this arresting blend of Mallorcan varieties was one of those wines that simply stops you in your tracks—a truly unique expression of man, grape and place.

An island of incredible beauty, Mallorca also offers a unique climate for growing grapes. Though it spends most of the year bathed in sunshine, the vineyards benefit from the Mediterranean's sea breeze and the cool, dry winds of the Mistral. The fascinating local varieties are grown over what the locals call 'Call Vermell'—red clay soils which are incredibly rich in iron and lend the wines a distinct minerality.

Eloi has two and half hectares of vines spread across a collection of tiny plots dotted around the south east of the island in the villages of Felantix and Porreres. They range from a hectare to just a tenth of that size and the oldest vines were planted in the sixties. He farms organically, employing biodynamic principles. He also purchases grapes from a friend for his Novetat Total and frequently collaborates with his friend Cati Ribot on their Lo Vilero cuvées.

In the bodega Eloi displays a real lightness of touch, adding nothing at any stage, producing wines with an uncanny sense of place. Though their heady flavours of sunkissed fruit, herbs, citrus and brine transport you straight to the island, they remain delicate, nuanced and incredibly light on their feet.

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FURTIFATO
2023

Made in collaboration with his friend Oscar Navas of La Furtiva, this is a blend of young vines of Callet, Manto Negro and Fogoneu from Felantix planted over the island's characteristic red clay soils. The grapes were fermented as whole bunches for nine days, before being pressed off to vats for six months of rest. Light, bright and hazy with red berries, citrus and herbs, this is a litre of Mallorcan sunshine.