



Bla, Bla, Bla Mallorca

From the Premsal and Giró Ros vineyards in the magical area of Felanitx (Mallorca) comes Bla, Bla, Bla. These vines are planted in a soil called "call vermell" – a name given to the reddish clay-loam soils rich in iron oxide and old vineyards – which gives this wine great expression. It has low yields and an extremely rigorous selection to undergo medium aging while maintaining all its freshness.

Bla, Bla, Bla is a wine that captures Mediterranean expression and invites you on a journey of landscape, climate, and balance.

Creative and experiential

A white wine directly linked to a generation seeking experiences, adventures, and above all, enjoying life. **Fresh, balanced, and with character**, this original white accompanies unique moments, those where time stops, and words are unnecessary because everything you need to say is already in the glass.

To make this journey even more special, the cartoonist and screenwriter **Pere Joan**, with his groundbreaking and fun style, immerses us in an everyday universe full of surprises, where each stroke of the label is a nod to the unexpected, to what makes us smile.

A Mediterranean wine with a clean, bright colour, aromas of white fruit with floral character, with spicy and citrus notes. On the palate, it is fresh, structured, elegant, balanced, and with great varietal character.

Bla, Bla, Bla is not just a wine; it is an experience, a story, a conversation among friends. It's the pure taste of Mallorca, designed for those who want to discover, laugh, and enjoy without worries.



Technical sheet

GRAPE VARIETIES

50% Premsal and 50% Giró Ros

HARVEST

Fully manual harvest in small 10 kg boxes.

WINEMAKING

The grapes are manually selected upon entering the winery. Then, a few hours of skin maceration followed by pressing and careful racking. The production is low yield, and the selection is extremely rigorous to allow for aging while preserving all its freshness.

AGEING

Fermentation occurs at a temperature of 16°C. 100% of the wine ferments and ages in cement tanks where it will remain on its lees for 3 months.

ALCOHOL LEVEL* 12,5% ABV

TOTAL ACIDITY* 6.3 g/L

pH* 3.45

**Values may vary depending on the vintage*