



Binissalem *Mallorca*
DENOMINACIÓ D'ORIGEN

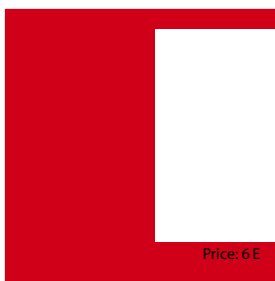
SENCELLES · SANTA MARIA DEL CAMÍ · BINISALEM · SANTA EUGÈNIA · CONSELL



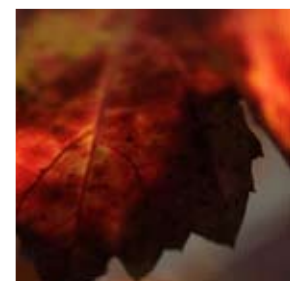
WINE ROUTE

SENCELLES · SANTA MARIA DEL CAMÍ · BINISALEM · SANTA EUGÈNIA · CONSELL

WINEROUTE
DENOMINACIÓ D'ORIGEN BINISALEM. MALLORCA



Price: 6 €



WINE SENCELLES · SANTA MARIA DEL CAMÍ ROUTE BINISSALEM · SANTA EUGÈNIA · CONSELL

Activity selected within the framework of the PO FEDER



Binissalem Mallorca
DENOMINACIÓ D'ORIGEN

SENCELLES · SANTA MARIA DEL CAMÍ · BINISSALEM · SANTA EUGÈNIA · CONSELL





pura passió

Binissalem Mallorca
DENOMINACIÓ D'ORIGEN

SENCELLES · SANTA MARIA DEL CAMÍ · BINISALEM · SANTA EUGÈNIA · CONSELL

INTRODUCTION

Pere Calafat

President DO Binissalem

The importance to winemaking of the towns and villages that make up the Binissalem Designation of Origin area is tangible, ancient and deeply-rooted.

In the last years of the 19th century the area's viticulture underwent a euphoric expansion, which was tragically cut short by the phylloxera plague.

It is now enjoying well-deserved recognition and considerable growth and occupies an outstanding position in Mallorcan agricultural production.

In Mallorca, and in the Mediterranean, there can be no festival without wine. Wine is present in religion, celebrations and at mealtimes. Wine has sculpted our landscape, our architecture and our culture.

The *Wine Route* guide you have in your hands shows you a region full of life and history. You will be guided through a landscape of plains presided over by the Tramuntana Mountains. Winding roads and tracks will bring you up close to the vines, to the land, to unique sensations, houses, wells, caves and hamlets. You will be surprised by the footprint left by the Romans, the Moors and the Catalans. You will find it in the place names, on the roads and in the buildings.

We invite you to immerse yourself, at a leisurely pace, in the villages and the paths and enjoy this unique countryside.

In this guide you will find a summary of what there is to see and do in each town and village. We highlight the most important festivals, some of which, such as the “Grape Harvest Festival” and the “New Wine Festival”, are dedicated to wine. We also recommend some short, easy walks, as well as mentioning some unique handicrafts, such as the so-called “fabric of flames”, knives and esparto grass espadrilles, and we will tell you about some good places to eat and sleep.

You should take this guide as a starting point, make it your own, and let it lead you along the paths, following the footprints of history, through the countryside and nature, past the houses to the wineries.

We are waiting to welcome you to our wine cellars, to offer you a taste of our wines, and to let you experience for yourself their authenticity and soul.

We look forward to seeing you.

06

BINISALEM DO REGION MAP

08

WINE ROUTE MAP

13

ENJOY THE WALKS

16

BINISALEM

30

CONSELL

34

SANTA EUGÈNIA

40

SANTA MARIA DEL CAMÍ

52

SENCELLES

Binissalem Mallorca

DENOMINACIÓ D'ORIGEN

SENCELLES · SANTA MARIA DEL CAMÍ · BINISALEM · SANTA EUGÈNIA · CONSELL





WINE ROUTE

SENCELLES · SANTA MARIA DEL CAMÍ
BINISSALEM · SANTA EUGÈNIA · CONSELL



Historic



Winery



Walking tour



Restaurant



Accommodation



Cave



talayot



Market / fair



Handicrafts-
textiles



Handicrafts-
flutes



Handicrafts-
stone



handicrafts-
*trinxets**
and espadrilles

* Curved grape harvest knife

Binissalem / *Mallorca*
DENOMINACIÓ D'ORIGEN



Winery

Wine Route

Railway line

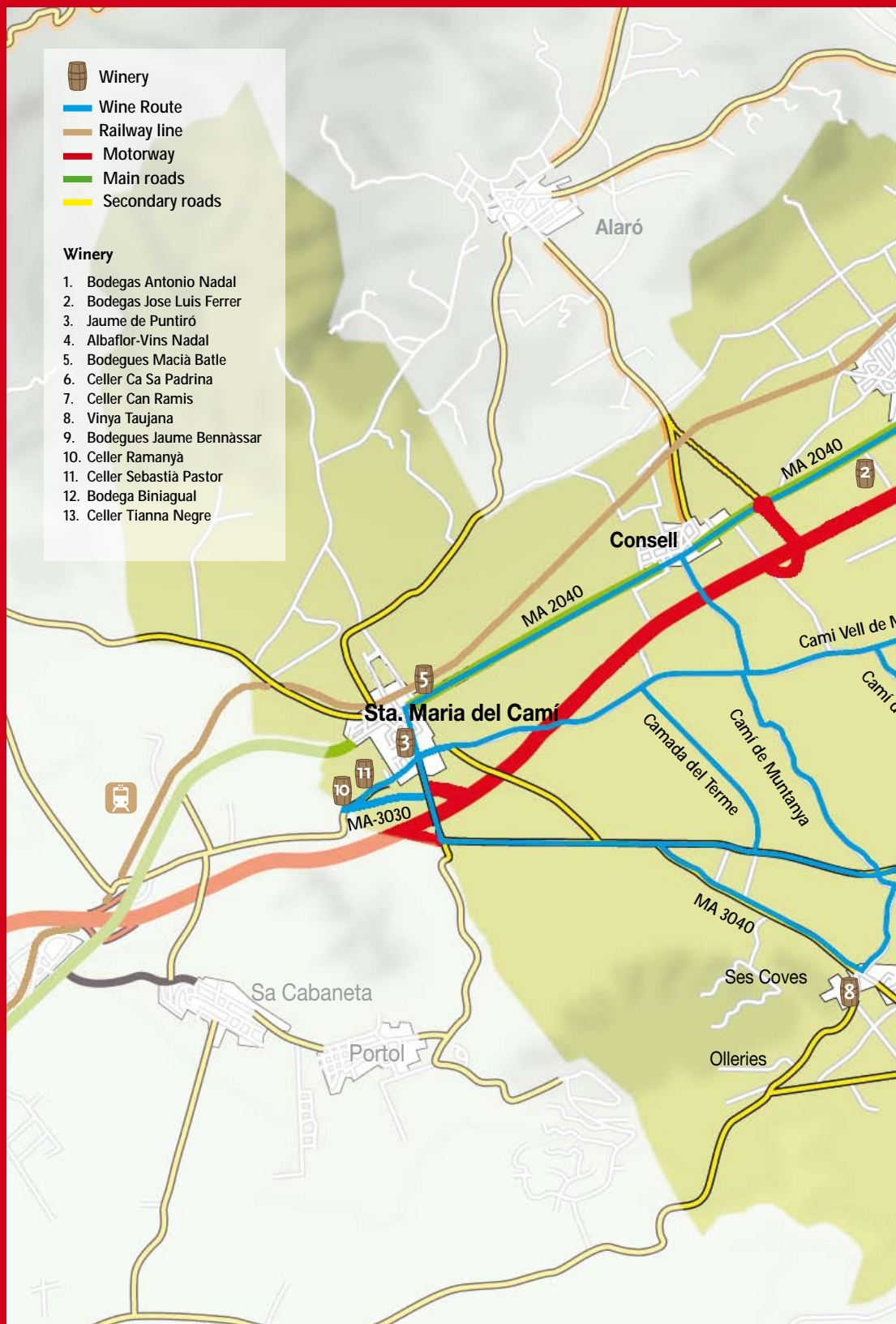
Motorway

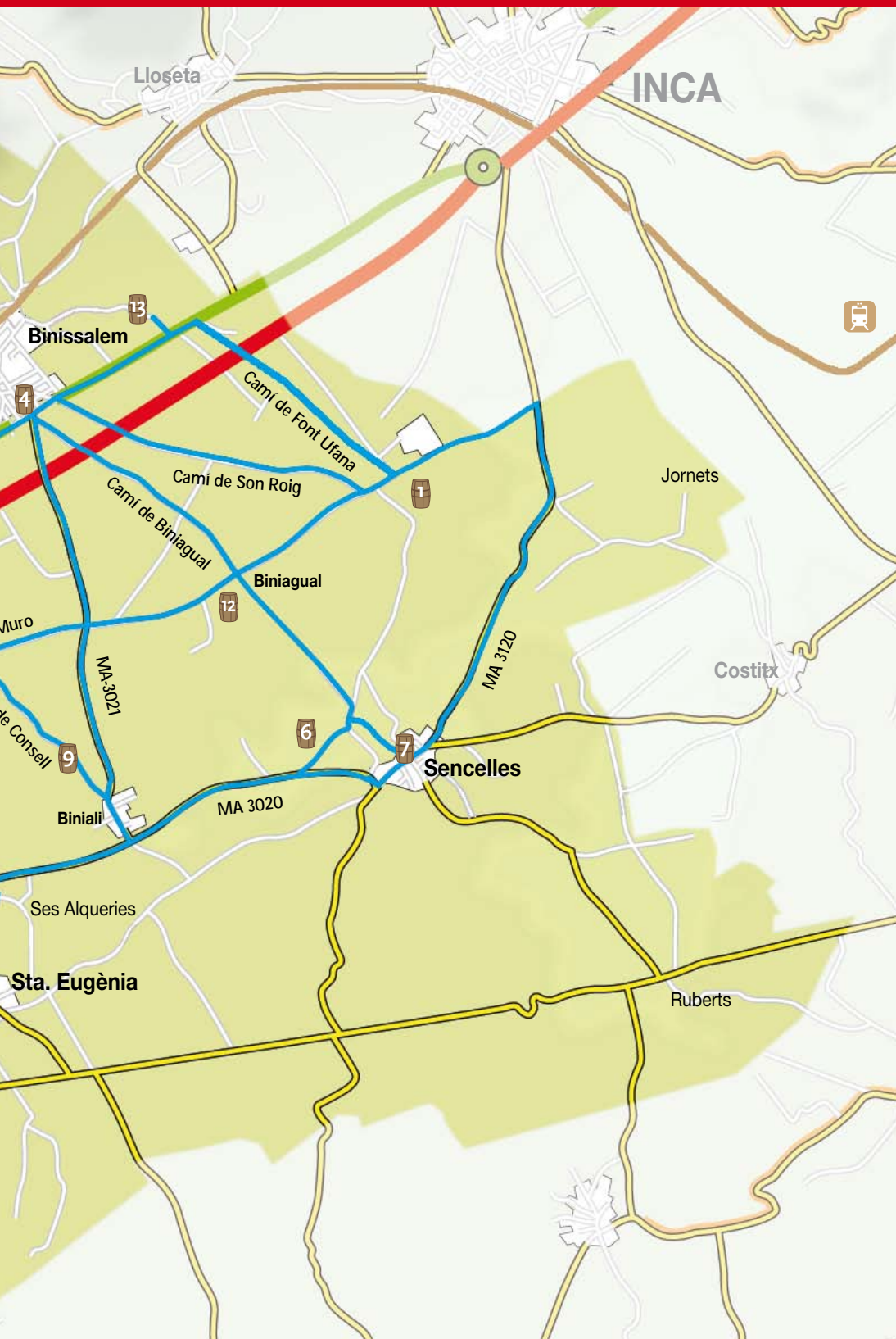
Main roads

Secondary roads

Winery

1. Bodegas Antonio Nadal
2. Bodegas Jose Luis Ferrer
3. Jaume de Puntiró
4. Albaflor-Vins Nadal
5. Bodegues Macià Batle
6. Celler Ca Sa Padrina
7. Celler Can Ramis
8. Vinya Taulana
9. Bodegues Jaume Bennassar
10. Celler Ramanyà
11. Celler Sebastià Pastor
12. Bodega Biniagual
13. Celler Tianna Negre









ENJOY THE WALKS

One of the great pleasures nature has given us is to be able to walk along the country paths and enjoy the landscape of the vineyards. The walk we propose takes you through the lands of the Binissalem Designation of Origin, where the culture of wine-making introduced by the Romans has left its imprint on each of the island's towns and villages, as well as on many of the roads and paths laid out during that time.

We invite you to enter a labyrinth of footpaths drawn on the map that will take you through a surprising landscape of almond, carob, olive and fig trees and vineyards with panoramic views of the Tramuntana Mountains. This itinerary will guide you through the villages, hamlets and wineries that make up the area of the Binissalem Designation of Origin.

The cultivation of the vine offers us a world of sensations waiting to be discovered in each season of the year.





WINTER

The sleeping vine needs the attention of man, who cares for it and prepares it to give its fruits; this is the time for pruning.

SPRING

An explosion of the senses, of emotions and aromas when the vines begin to give life to the landscape as they start to flower with small flashes of life on the vine. Later, the green pruning will take place to remove the most superfluous leaves.

SUMMER

The sunsets turn the fields into green seas. The end of the summer arrives with the harvest and the smell of picked grapes pervades the villages.

AUTUMN

The vines adorn themselves in a thousand colours - green, yellow, red, grey. This is the time they take a well-deserved rest after giving us their prized fruit.



The native grape varieties, such as the Manto Negro, the Callet and the Moll, will lead you to know the unique qualities of the DO Binissalem wines. You can taste them in the area's wineries, where you will be welcomed like a member of the family.

MANTO NEGRO. Bouquets that speak to us of very ripe fruits, such as the blackberry, the fig, the pomegranate and an unusual hint of carob, a tree that shares the habitat of Mallorca's vineyards.

CALLET. These bouquets make us think of ripe red fruits, such as strawberries, blackberries and raspberries.

MOLL (Premsal Blanc). Bouquets that remind us of white pulp fruits (pears and apples) together with certain citrus (grapefruit) and floral notes, which give way to a singular fruity taste with notes of aniseed.



MANTO NEGRO | CALLET | MOLL O PREMSAL BLANC

*native varieties,
singular wines*



Binissalem



*Som un tall de vermadors
i som de Binissalem
i sempre duim un cistell
ben ple de rem amorós.*

Binissalem is a town of large, stone-built manor houses and superb wines. Even in the Middle Ages, Binissalem's wine was of an extraordinary quality.

Jules Verne mentioned it in his novel "Clovis dardentor".

During the grape harvest, Binissalem becomes the wine capital of Mallorca. The **Festa des Vermar (Grape Picking Festival)** is one of the most important work-themed festivals in Europe.

Binissalem has an active cultural life. In the Can Gelabert Cultural Centre you will always find an interesting exhibition, as well as the music school.

Although the surrounding countryside is exceptionally beautiful, what most surprises and is admired by visitors is the architecture of stone – the famous Binissalem stone. Don't miss a stroll around the streets and along the Born promenade, where you can admire some of the town's grandest houses.

Places of Interest

Church of Santa Maria de Robines
Baroque 18th century

Can Sabater. 15th century
The present-day Llorenç Villalonga Museum House
C/ de Bonaire, 25
www.cmvillalonga.org.

Can Gelabert de la Portella. 18th century
Cultural and exhibition centre
C/ Portella, 5

Baroque-period houses:
Cal General Morante with a porch of octagonal columns and a wooden projection, a unique detail that links it to the grand houses of Palma; **Can Garriga** stands out for the length of its façade and its Baroque-style courtyard, which

opens up as soon as you pass the threshold; **Can Marc** is a Baroque-period house that has a particularly interesting early-18th-century façade.

Country houses
Morneta, Bellveure, Sa Torre, Can Morante (the most spectacular painted tile eaves in Mallorca) and Can Cabrit.

Hamlet of Biniagual
A hamlet of great beauty and tranquillity on the ancient Roman road between Palma and Pol·lèntia. A small chapel dedicated to Saint Gall.
Festival of Saint Gall, the first Sunday of the Grape Harvest Festival. Includes cake and ice cream, a dance, prizes for the children and holy mass.

The typical dish of the Grape Harvest Festival is *fideus de vermar* (grape harvest noodles). As Joan Martí put it so well, they were eaten during the grape harvest; the aim was to fill the grape pickers' stomachs, but with a light meal so that they could continue working without feeling uncomfortable for having eaten too much. As we can see, it was all calculated to get the maximum out of the workers at the minimum cost. The dish consists of a lamb meat broth with other ingredients.

L'arròs amb salseta (rice with sauce) is another traditional dish cooked during the slaughtering season. It is made with pork products such as liver, meat and bacon, together with toasted almonds, aromatic herbs, and other ingredients.

Binissalem is known for its numerous quarries. The *Fira de la Pedra* (Stone Fair), held on the last Sunday in May, is dedicated to this trade and you can see the handicraft and artistry of the stonemasons. Heading up towards Can Arabí, at a place known as *Sa Pota del Rei*, legend tells us that there is a hoof print of the horse of King Jaume I (you can still see in the stone). If you put your foot over it, you won't get chilblains.



Excursion

Puig de Bellveure

Near the houses of Can Morante you'll find a paved part of the ancient Roman road that crossed the island from Palma to Pollença–Alcúdia. Skirting around the Can Malondre estate you come to the narrow lane known as "Camí des Raiguer" that crosses the Can Cabrit, Sa Torre and Can Canyaret estates. You'll reach the crossroads of "Sa Pota del Rei", close to Can Arabí, and from the Bellveure estate you start the climb to the 396-metre peak.

Restaurants

Celler Sa Vinya

Carrer Conquistador, 98 · Tel. 971 51 13 73

Restaurant Can Arabí

Camí de Bellveure, km 1,2 · Tel. 971 51 22 11
www.restaurantecanarabi.com

Mesón Es Molinot

Carretera Palma–Alcúdia, km 25
Tel. 971 88 61 26
www.escastelldesmolinot.com

Restaurant Ca S'Hereu

Carrer Pere Estruch, 1 · Tel. 971 88 68 73

Restaurant Can Sito

Carrer Conqueridor, 78 · Tel. 971 51 16 98

Restaurant Robines

Plaça de l'Església, 25 · Tel. 971 51 11 36

Restaurante s'Olivera

Ctra. Palma–Inca, km 21,7 · Tel. 971 51 12 55

Markets, Fairs and Festivals

The **weekly market** is on Friday mornings. Sant Jaume and Nostra Senyora de l'Assumpció are the patron saints of Binissalem.

The **Wine Fair** is held as part of the Grape Harvest Festival at the end of September. The **Stone Fair**, on the last Sunday in May, features stone handicrafts.

Festa des Vermar (Grape Harvest Festival). At the end of September the people of Binissalem dress in their traditional costumes, choose the male and female grape pickers, and the town and its inhabitants are transformed for the festival. The festivities include cultural and sporting activities for the whole town and the many visitors, parades of floats, the grape-treaders festival, a grape-treading competition, exhibitions, wine tasting, open-air lunches and dinners, music and theatre, cookery demonstrations, "fire-running", holy masses, "giant" dancing, and many other activities that fill the town in celebration of the grape harvest and the desire for good wine. The grape pickers make an offering of the new must to Santa Maria de Robines.

Rural Hotels

Sa Garriga

Polígon II, 16 · Tel. 971 87 40 50
www.finca-sagarriga.com

Agroturisme Es Quatre Cantons

Carretera de Biniali, km 2,5
Tel. 971 87 01 62
www.esquatrecantons.es

Albaflor-Vins Nadal



A visit to Vins Nadal is to get to know one of the first and most important winemakers in Binissalem.

Founded in 1932 by Miquel Nadal Fiol, it is a perfect example of a business that has been passed down from one generation to the next, which gives it such an innovative character within a warm, tradition-filled atmosphere.

Albaflor-Vins Nadal produces wine under the Albaflor brand with the Binissalem designation of origin. Albaflor is the name of the first wine made in Mallorca by the Archduke Lluís Salvador.

The Vins Nadal vineyards grow the Merlot, Cabernet and Sirà grapes, which are essential for making varied wines and for blending the Albaflor wines.

Both father and son are music aficionados, particularly jazz. Every summer they host a season of concerts and jam sessions at their winery in the centre of Binissalem, where the audience can enjoy a glass of one of their exquisite wines, an entertaining evening and a magnificent opportunity to make new friends.

The wines



C/ Ramon Llull, 2
07350 Binissalem
Tel.: 971 51 10 58 Fax: 971 87 01 50
albaflor@vinsnadal.com /.net
www.vinsnadal.com /.net

Open to the public:
Monday to Thursday 09.00 – 13.00 15.00 – 18.00. Fridays 09.00 – 13.00
We recommend you telephone in advance to make an appointment.

Bodega Biniagual



The Biniagual winery and farm are family enterprises. In 1999, the family rediscovered area's winemaking tradition and planted new vineyards. They have produced their own wine since 2002. They do not use any fertilizers, either in the vineyards or in the winery, as their aim is to produce a wine to satisfy the most demanding palates.

A highly-motivated team made up of workers from Mallorca, the Spanish mainland and abroad carries out the tasks of the vineyards and cellars. They have all been part of the team from the outset and are fully identified with Biniagual.

Thanks to many years of experience, the workers are expert in all areas of viticulture and they are well aware that quality is the highest priority, both in the vineyard and in the cellar.

While other firms employ mainly seasonal staff, Biniagual's team works all year round. When the grape harvesting season is over, they turn to pruning the almond and citrus fruit trees, helping with the sheep shearing and carrying out any of the many other tasks there are to do on a farm.

The wines



Biniagual's red wines are a blend of different Spanish and European varieties. Thanks to a well balanced combination, they are full-bodied wines with their own special character. A basic ingredient is the Manto Negro grape, which, combined with other varieties, reinforces the structure to highlight the individuality of this typical Mallorcan vine. The result is discerned by the nose and the palate: a rounded wine with a notable Mediterranean character.



Llogaret de Biniagual
Ap. de correus, 5 · 07350 Binissalem
Tel. 971 51 15 24 · 690 05 37 98 · Fax 971 88 66 73
info@bodegabiniagual.com
www.bodegabiniagual.com

To arrange a visit
please telephone 690 05 37 98

Bodegas Antonio Nadal



The Antonio Nadal winery is on the Son Roig estate in the municipality of Binissalem. It has 27 hectares of vineyards growing the following grape varieties:

- For red wines: Manto Negro, Monastrel, Callet, Cabernet Sauvignon and Ull de Llebre.
- For white wines: Moll and Macabeu.

The wine is made exclusively from the grapes grown on the estate using traditional methods in temperature-controlled stainless steel vats.

Antonio Nadal began making wine in 1968 and in 1989 he became the first producer to obtain the Binissalem Designation of Origin.

In 1991, his *Tres Uvas Reserve 1989* was awarded the "Wine for a Decade" prize as the best Mallorcan wine of the 1980s. Since 2000 the winery has been run by the entrepreneur Magdalena Nadal Estela.

The wines



Finca Son Roig
Camí de Son Roig, s/n · 07350 Binissalem
Tel.: 639 66 09 45 Fax: 971 77 15 02
bodegasantonionadal@hotmail.com
www.bodegasantonionadal.es

Open to the public:
Monday to Friday: 09.00 - 13.00 15.00 - 18.00
Saturdays: 09.00 - 13.00

Bodegas José Luis Ferrer



It was in 1931 that José Luis Ferrer Ramonell founded the winery in Binissalem that today bears his name.

Over the years, in the hands of three generations, it has been expanded and improved and today offers us excellent wines of recognised quality.

The winery is surrounded by 92 hectares of meticulously cultivated native vines.

These grape varieties, the Manto Negro and Callet (red wines) and the Moll (white wines), with their exceptional characteristics and quality, give a marked personality and an exquisite Mediterranean bouquet to the wines.

The wines are carefully aged in the two thousand French Allier, American and Central European oak barrels in the winery's cellars and subsequently refined in the bottle.



The wines



C/ Conquistador, 103
07350 Binissalem
Tel. 971 51 1050 · Fax 971 87 00 84
info@vinosferrer.com
www.vinosferrer.com

Open to the public:
Monday to Friday 09.00 - 19.00
Saturdays 10.00 - 14.00

Celler Tianna Negre



The Tianna Negre winery's ten-hectare vineyard, in which the Manto Negro, Callet, Sirà and Cabernet Sauvignon black grapes grow alongside the Moll and Frontignan Muscatel green varieties, is an excellent example of a respectful balance between functionality and design. Designed by the Morlà i Morey firm of architects, it is a powerful building that uses stone to blend into the landscape. The vinification is carried out in stainless steel vats. The wine is aged in French, American and Central European oak barrels; it is then bottled using the latest generation machinery and is finally placed on the bottle racks.

One of the most surprising aspects of this winery is its respect for the environment and its energy-saving measures. The electricity produced by the photovoltaic panels on the roof is fed into the network. Nearby solar panels provide hot water and there is a system for reusing surplus water for irrigation or cooling.

The wines



CELLER
TIANNA
NEGRE

Camí des Mitjans (polígon 7, parcel·la 67)
07350 Binissalem
Tel.: 971 88 68 26 Fax: 971 22 62 01
correo@cellertiannanegre.com
www.cellertiannanegre.com

Visiting times (by appointment):
Monday to Friday 09.00 - 14.00
Please enquire for evening and Sunday visits.
For bookings please telephone:
971 88 68 26 / 971 22 62 00



Consell



A Consell, el dimoni no hi va trobar remei

Consell played an important role in Mallorca's Roman history, as it stood on one of the busiest roads on the island. The high officials of the Roman military (*consiliari*) probably met at Son Braó, where Roman remains have been found. The name probably comes from the Latin *consilium* or *concilium*, which means meeting or council.

The vine, the olive and cereals were introduced by the Romans and also cultivated during the Islamic occupation. Vineyards and cereal crops continued to dominate the land from the 14th to the end of the 19th century, when almond tree plantations became very important. Consell is at the point where the mountains meet the plain, where vine cultivation and winemaking have become very important.

Don't miss "es rastro", the Sunday second-hand market, and the "Es Camp Mallorquí" farm shop. You will also find craftsmen making knives and esparto grass espadrilles.

Places of Interest

Ca Sa Metgessa

This is an important building in the history of Consell, as it was here that the first town council meeting was held after the municipality separated from Alaró.

Parish Church of Nostra Senyora de Visitació

Plaça Major, 1

A Neoclassical-style building with a rectangular ground plan. It has an exquisite altarpiece dedicated to St Bartolomé.

Finca Masnou

An Islamic period archaeological site.
Ctra. Consell-Sta. Maria del Camí

Camí de Muntanya

This is one of the oldest and most important streets in Consell. It was the route of the seasonal migration to new pastures until the mid-20th century and followed the road from the country hamlet of Ses Alqueries. Here we find some of the town's oldest buildings, all of them linked to winemaking. Those that stand out include Les Cases de Son Fiol, Cal Senyor Joan or Ses Senyores Planes, Can Ribas and Cases de Son Pontiró.

We also find here the Sa Tanca dels Oms well, where the animals that passed along this way were watered.

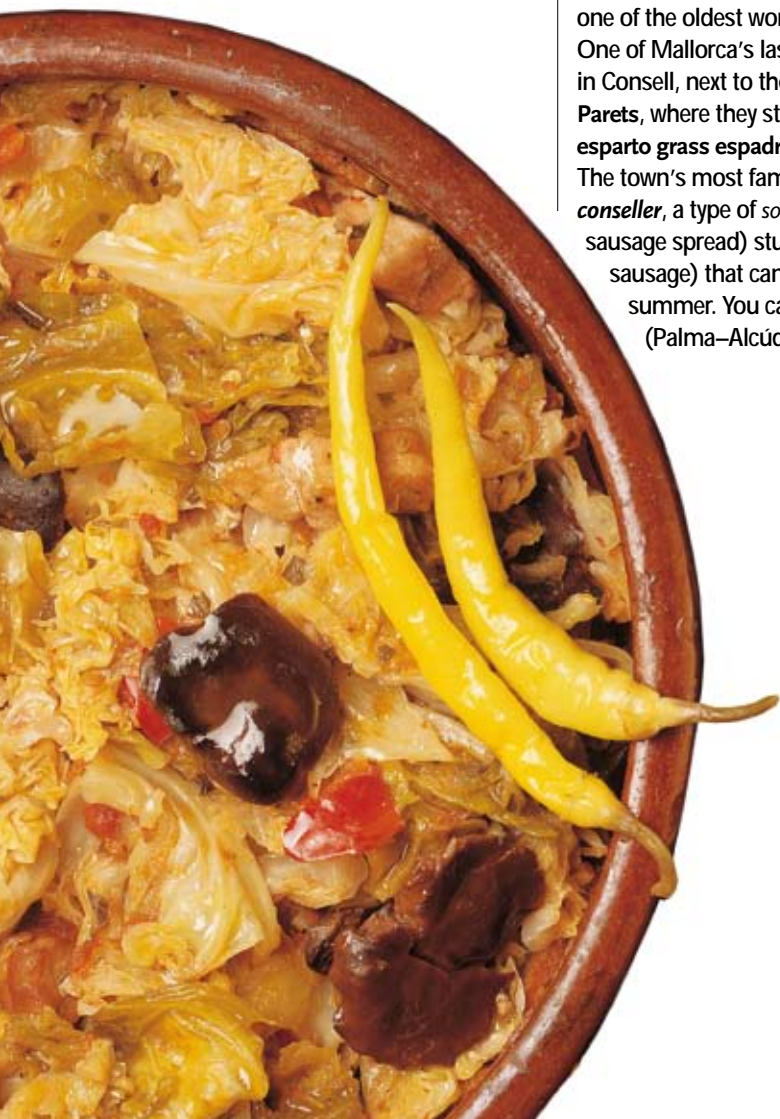
El tradicional plat de **sopes mallorquines** es pot degustar en els restaurants del poble. És una recepta que té com a protagonista el pa mallorquí, tallat molt prim, i les verdures del temps acompanyades de ceba, tomàtiga, pebre, patates, alls, julivert, oli, etc. S'alternen les capes de pa banyat amb brou amb les verdures, han de quedar espesses ja que és un plat de forqueta.

Don't miss a visit to the "**Es Camp Mallorquí**" farm shop, dedicated to almonds and carobs.

The "**broken bridge**" is a stone bridge that crosses the Solleric torrent near the municipal boundary with Alaró. There is a leisure area with benches and tables where the people of Consell make "bread with charity" on the Day of the Angel.

Trinxeter Eugeni is an artisan's workshop making knives and other cutting tools. It is one of the oldest workshops on the island. One of Mallorca's last espadrille-makers is in Consell, next to the chemist's. It is **Ca'n Parets**, where they still make the traditional **esparto grass espadrilles**.

The town's most famous dish is the **camaïot conseller**, a type of *sobrassada* (Mallorcan sausage spread) stuffed in a **camaïot** (black sausage) that can be preserved until the summer. You can find it at **Cas Torrer** (Palma–Alcúdia road).



Excursion

There are two completely different areas within the municipal boundaries of Consell:

- the area between the Camí de Muntanya and the Camí de Muro, mainly occupied by large fields of summer cereals and the most important Mediterranean crops of carobs, almonds, vines, olives, and even the remains of ancient fig tree plantations. Alongside the Camí de Muro there are vineyards and fine panoramic views of the town and the Tramuntana Mountains.
- the area between the Camí de Muntanya and the Camí del Raiguer, on the other hand, has steeper slopes, smaller plots of land, is rockier and mainly produces nuts.



Restaurants

Restaurant Ca'n Ramon
Carrer Alcúdia, 78 · Tel. 971 62 30 70

Rustic Cafè
C/ Rector Munar, 17
Tel. 971 62 26 44

Cas Torrer
Polígon de Consell
Tel. 971 62 22 80
www.castorrer.telefonica.net

Markets, Fairs and Festivals



The weekly market is on Thursdays in the Plaça Major (main square), but another interesting event in Consell is “l'Encant”, or “es rastro” as the locals call it, a flea market held on Sunday mornings, where you can find an infinite variety of antiques and second-hand items.

The **Fira de Tardor (Autumn Fair)** is held in October and the **Wine Fair** is on the first Sunday after St Luke's Day.

The patron saint of Consell is **Saint Bartholomew** (24 August). Different cultural and musical activities are organised, including the **Amateur Theatre Competition** and the **Cós**, traditional races with a prize for the winner.

Of the rest of the annual festivities, we have to mention **St Anthony's Day** on 17 January. In the morning the traditional blessing of the animals is carried out in the Plaça Major and in the evening there is a procession of carriages around the town and a bonfire.



Santa Eugènia



*Diuen que en anar a vermar
se'n duen ses portadores.
Al·lotes anit se fa
es ball de ses vermadores.*

Documents from the 13th century tell us that the Puig (hill) of Son Seguí was called *Podium Vinearum*, or the “hill of the vines”. The grape continued to dominate the countryside during the following centuries, reaching its zenith during the 18th and 19th centuries. Grape harvest time was a festival, as the grape pickers sang, danced and played their castanets from the early hours of the morning.

Santa Eugènia is a peaceful town with panoramic views that, despite the steep slopes, invite you to go for a stroll. Paths lead from the centre of the town to various hamlets such as Ses Coves, Ses Alqueries and Ses Olleries. In the town you will find bars and restaurants in which to restore your strength.

Places of Interest

Es Puget

Of particular interest are the windmills converted into houses, some of them still with their machinery.

Parish Church

The cupola is of particular interest, with its pendentives depicting different parts of the municipality.

Aljub de sa Cova

At the entrance to Ses Olleries. Palma–Sineu road (MA–301).

Ses Olleries

A small hamlet

Ses Alqueries

Architecture from the 16th to the 19th centuries. Original Islamic base.

Ses Coves

Architecture from the 16th to the 19th centuries. A large number of hollows, some prehistoric artificial caves, including those of Cas Gorrió, Can Romi, etc.

Natura Parc Santa Eugènia

Animal rescue centre and exhibition of native animals.

Ctra. de Sineu, Km 15.400

Tel. 971 14 40 78



One of the most highly appreciated specialities of Mallorcan cuisine is **roast suckling pig**. You can try it in almost all the local restaurants. It is prepared as follows:

The pork is cut into fairly small pieces and marinated overnight with salt, pieces of lemon, garlic, laurel leaves, fennel stalks and other herbs. Before roasting, the meat is brushed with good-quality pepper and a bunch of parsley; then a mixture of garlic, parsley and tender fennel ground in a mortar with olive oil is spread over it. Then it is placed to cook in the oven.

It is served with potatoes, pomegranate sauce or endive salad.

Of particular interest is the **Cova de Son Vidal** (Ses Coves), a natural cave in which you can see a press with two spigots and a vat, the remains of an old wine cellar.

On the way to Ses Olleries, you'll come to the **Cova de Lourdes**, a natural cave that belongs to the church, where you can enjoy the peace and tranquillity and some excellent panoramic views.

The Talayot culture is represented by the archaeological site of **Es Rafal**, where there is a large circular talayot.

Moving on to Son Seguí you'll find what the locals call "the plane" or "the submarine" – the remains of a fast vessel that for very curious reasons ended up there.



Excursion

We begin our outing in Santa Eugènia's town square (known as the Plaça de Bernat de Santa Eugènia); we take the path of Es Puig in the direction of the monument to the Sacred Heart, at the top of the hill. There we can rest and contemplate the plain, the foothills and the mountains of Mallorca. We retrace our steps as far as the coomb of Es Rafal and descend to the hamlet of Ses Coves. Don't miss the Son Vidal cave, which has the remains of an old wine cellar.

Markets, Fairs and Festivals

The **weekly market** is on Saturday mornings. The **Fair** is held on the third Sunday after Easter.

On St Anthony's Day (17 January) you can see the traditional blessing of the animals, carriage processions and bonfires. The most popular festivals with the townspeople are those of the patron saints, celebrated at the beginning of August. They include concerts and cultural activities.

Restaurants

S'Entrada

C/ Balanguera, 30
Tel. 971 14 41 16

Ca na Cantona

C/ Balanguera, 33
Tel. 971 14 40 31

Sa Torre

Ctra. Santa Maria–Sencelles, km 7,5
Tel. 971 14 40 11

Bistro L'Escargot

Rated Petit Gourmant
by the Michelin Guide
C/ Major, 48
Tel. 971 14 45 35

Rural Hotels

Sa Torre. A 15th century Mallorcan house with a wine cellar and vineyards. It has its own restaurant.

Predio Sa Torre (Alqueries)

Tel. 971 14 40 11

www.sa-torre.com



Vinya Taujana



Vinya Taujana produces different types of wine using the most modern technology – stainless steel vats, controlled fermentation, grape harvesting and selection by hand, and ageing in French and American oak barrels.

The current generation of vintners cultivates native grapes (Manto Negro, Callet, Moll) combined with foreign varieties (Cabernet Sauvignon, Merlot and Sirà), while respecting the environment by using non-aggressive phytosanitary treatments, organic fertilizers, etc.

Vinya Taujana was established by the Crespi family in 2001, although it is run by third-generation artisanal winemakers. With a capacity of 115,000 litres in stainless steel vats and 10,000 litres in American and French oak barrels. It combines native and foreign grape varieties on its own 6.5-hectare vineyard and 6 hectares of external production.



The wines



C/ Balanguera, 40
07142 Santa Eugènia
Tel./Fax: 971 14 44 94
vinyataujana@gmail.com

Personalised sales with verse
Shop hours: Tuesday to Saturday 09.00 - 13.00 16.00 - 20.00
Saturdays, Sundays and public holidays 09.00 - 13.00
Closed Mondays
Tours by appointment



Santa Maria del Camí



*On hi ha pi,
hi ha bon vi.*

Santa Maria del Camí has specialised in viticulture and wine since ancient times. In the 18th century it became very important for the production of brandy, even exporting to the rest of Europe and South America.

It is set between the plain and the mountains and is a good starting point for walks to Orient and Alaró.

The Plaça dels Hostals is a shopping centre where you'll find shops, bars, restaurants and the "botiga 19 d'art i altres", which has a wine cellar where you can taste the majority of Mallorcan wines.

Places of Interest

Town Hall 17th century

Three arcades supported by a column and a corner make up a portico known as "Sa Quartera", where wheat used to be sold.

Parish church of Santa Maria del Camí

A 17th century Baroque building with an interesting blue-tiled bell tower.

Convent dels Mínims and Cloister

17th – 18th century.

Plaça dels Hostals.

Sa Sínia

A restored 17th century stone well.

Possessió de Son Torrella Estate

The **Coanegra** road passes by the houses.

The oil mill can be visited on Saturdays by prior appointment (Tel: 971 62 01 31).

Avenc de Son Pou

A natural cave some 50 metres high. In the main room there is a natural opening that lights the inside of the cave.

Cases de Son Seguí

Taking a path from Son Seguí that climbs gently to the summit, you will come to the hermitage of Nostra Senyora de la Pau or Son Seguí (17th - 18th century). On the Day of the Angel (the Sunday after Easter) the "bread with charity" pilgrimage is held there, bringing together the people of Santa Maria del Camí, Santa Eugènia, Consell and Pòrtol.

Gastronomy

Llom amb col is an exquisite dish made with loin of pork, raisins, pine nuts, cabbage, *sobrassada*, black pudding and *esclata-sang* mushrooms, among other ingredients. A slice of pork is placed in the middle of each cabbage leaf, together with a small slice of *sobrassada* and another of blood sausage. It is wrapped and made into a small parcel. Then it is covered in flour, lightly fried and cooked in an earthenware casserole with the rest of the ingredients.

Singularities

At Christmas **almond milk** is made. This is a mediaeval tradition introduced by the Minim Friars who were vegetarians. It is made at Can Caragol, Can Vinagre, Can Cameta and Es Cabàs.

At the **Artesania Tèxtil Bujosa** workshop at number 53 Bernat de Santa Eugènia Street they make the unique and famous “fabric of flames”.

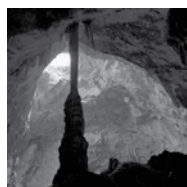
You will see pine branches above the portals of the town’s wine cellars, an indication that the new wine is on sale. This is an ancient custom that is kept alive in Santa Maria.



Excursion

Camí de Coanegra

Taking the Coanegra path, you head into the mountains. You can start your journey at the majestic country houses of Son Torrella, where you can visit the oil press. Without deviating from the path you come to the estate houses of Son Palou, Son Berenguer, Son Güia, Son Oliver, Son Roig and Son Pou. Another cattle path takes you to the S'Avenc de Son Pou cave.



Markets, Fairs and Festivals

The **weekly market** is on Sundays. It is a large market where you can buy fruit and vegetables directly from the farmers and is particularly known for its organic market. The **Fair** is held on the last Sunday in April. The following day is the Firó festival.

Bonfires are lit on the eve of St Anthony's Day (17 January).

The **patron saint's day** is celebrated on 20 July with the festival of Santa Margalida. It includes cultural and musical activities and games for everyone. The games are a competition between different groups of young people in a very festive atmosphere.

The **New Wine Festival**. On the last Saturday in November the vintners present a bottle of new wine to the town council and the mayoress gives them a pine branch to hang over the doorway of the winery.

Restaurants

Celler Sa Síni

Plaça dels Hostals, 20
Tel. 971 62 02 52

Es Molí des Torrent

Carretera Santa Maria–Bunyola
Tel. 971 14 05 03

Restaurant Can Calet

Plaça dels Hostals, 26
Tel. 971 62 01 73

Restaurant Hostals

Plaça dels Hostals, 15
Tel. 971 14 09 65

Celler Sa Font

Plaça dels Hostals, 14
Tel. 971 62 03 02

Rural Hotels

Agroturisme Torrent Fals

Carretera Santa Maria–Sencelles, km 4,5
Tel. 971 14 45 84
www.torrentfals.com

Es Molí de Son Maiol

Camí de Marratxinet, s/n
Tel. 971 62 03 12
www.sonmaiol.com

Reads Hotel

The Gourmetour 2008-2009 guide classifies it as one of the top twenty restaurants in Spain. It has one Michelin star.
Carretera Vella Santa Maria–Alaró, s/n
Tel. 971 14 02 61
www.readshotel.com

Bodegues Macià Batle



The Macià Batle family has been cultivating their own vines in Biniali since 1865. Their wines are well known for their quality and are made from the traditional Mallorcan grape varieties or, to be even more precise, those from the county of Binissalem (basically the Manto Negro and Callet for red wines and the Moll or Premsal Blanc for white wines). Thanks to the meticulous care taken in their production and their special characteristics, they have been appreciated by wine lovers all over the world for many years. At the end of 1996, the descendants of Macià Batle, together with a group of oenology devotees, enthusiastically set about building a new winery. Equipped with the latest technology, the Bodegues Macià Batle began producing high quality wines, taking advantage of the richness and diversity of bouquets and flavours of Mallorcan wine.

In short, theirs is a commitment to the future of Mallorcan wine and particularly to those wines that enjoy the Binissalem Designation of Origin. They are convinced of the huge potential, through serious research and improvements in viniculture, of the wines produced in Mallorca. The quality of the Macià Batle wines is proof that they are correct in their conviction.



The wines



Camí de Coanegra, s/n
07320 Santa Maria del Camí
Tel.: 971 14 00 14 / Fax: 971 14 00 86
correo@maciabatle.com
www.maciabatle.com

Open to the public:
15 June - 14 October: Monday to Friday 09.00 - 19.00.
Closed Saturdays
15 October - 14 June: Monday to Friday 09.00 - 18.30
Saturdays: 09.30 - 13.00

Celler Sebastià Pastor



Sebastià Pastor is a family-run winery in Santa Maria del Camí that has been cultivating vines and making wine since 1937. The vineyards are on the outskirts of the town, on the Pla de Buc and Fals Torrent to be precise, an unbeatable location for this type of agriculture.

The Sebastià Pastor winery is committed to using the native Manto Negro and Moll varieties, as these transmit the essence of Mallorca to the wine.

The property consists of a small, traditional Mallorcan cellar, built in the 18th century and since modernised (where the wine is sold), and another in which the quality wines are made.

The Sebastià Pastor wines are made with native Manto Negro and Moll varieties. The grapes are harvested by hand and selected as they are picked. They are used to make red, rosé, white and aged wines.

The wines



Carrer Paborde Jaume, 17
07320 Santa Maria del Camí
Tel. 971 62 03 58
cellersebastiastor@gmail.com
www.sebastiastor.com

Opening hours:
Tuesday to Friday 08.30 - 14.00 16.00 - 20.00
Mondays, Saturdays and Sundays 08.30 - 14.00

Celler Ramanyà



This winery was founded in 2003 in the area known as Es Coscolls, in the municipality of Santa Maria del Camí, a land with a distinguished grape growing and winemaking tradition.

The idea of setting up this winery arose from the interest of a group of young people who, having experimented for several years making wines, particularly with the native grape varieties, decided to go ahead with the project and realise their dream.

It is a small artisanal winery equipped with the most advanced winemaking technology, the best quality barrels and considerable enthusiasm for making the highest quality wine.

Celler Ramanyà has twelve hectares of vineyards divided between mature, twenty to forty year-old Manto Negro and Callet vines and newly-planted varieties such as Sirà, Cabernet, Merlot and Moll.

The Ramanyà wines are characterised by their innovative quality. It is a line of young wines -whites, reds and rosés- that stand out in their search for the traditional quality of the native varieties. They are intense, aromatic wines. The fruit bou-

quets are highlighted in the aged wines.

The innovative **Goig** is a sparkling rosé made exclusively with Manto Negro. **Somni** is a sweet red wine made with Manto Negro, in this case, over-ripened on the vine.



The wines



C/ Quarter VIII, 16
07320 Santa Maria del Camí
Tel. 680 41 79 29 / Fax 971 62 00 40
www.ramanya.es
ramanya@terra.es

Open to the public:
Monday to Friday 15.00 - 19.00
Saturdays 09.00 - 13.00

Jaume de Puntiró



Jaume de Puntiró Vineyards and Wines is a family-run, artisanal winery in which they combine a deep respect for the agricultural traditions learned from their forebears, which have always been completely in harmony with the environment, with the latest technological advances.

The winemaking tradition originated with the Vich family from Ca Sa Consellera, smallholders who cultivated vines and produced wine in banded wineskins, and the Calafats, who made wine on the Puntiró estate, which they managed.

Their vineyards are organically cultivated (registered with and guaranteed by the Balearic Council for Organic Farm Production). The loving care and devotion given to the plants results in a profuse amount of grapes that are transformed into an excellent, high quality wine.

Jaume de Puntiró is a certified artisanal firm and a chartered artisanal master vintner.

The vineyards are in Santa Maria del Camí on red call soil with abundant surface stones, factors which, added to the protection and microclimate afforded by the Tramuntana Mountains, allow for an excellent ripening of the grapes.

They use the Manto Negro, Callet and Moll native grapes and the foreign Cabernet Sauvignon, Sirà, Merlot and Muscatel varieties. The vineyards are Sa Vinya Vella, Can Servi, Can Quart, Can Xenoi, Ca Sa Pesa, Can Pau, Ses Rotes and Cas Misser Fiol.

CELLER
**JAUME DE
PUNTIRÓ**
Vinyes i Vins

Plaça Nova, 23
07320 Santa Maria del Camí
Tel. : 971 62 00 23
www.vinsjaumedepuntiro.com
pere@vinsjaumedepuntiro.com

The wines



Open to the public:
Monday to Friday 09.00 - 18.00
Saturdays and Sundays 09.00 - 13.00



Sencelles



*A Sencelles hi ha
dones que saben brodar,
i homes que saben plantar
vinyes bones per fer vi.*

The vine has been one of the economic driving forces of Sencelles since the 13th century. A century later, documents record the arrival of grape pickers from other parts of the island and in the 19th century it would be one of the largest producers of wine and brandy. In this period of great splendour for viticulture, some 127 wineries were built, forty-three of which were in the hamlet of Biniali.

This is an important place of pilgrimage for the faithful of the Balearic Islands devoted to the Blessed Francinaina Cirer.

Don't miss a visit to **Biniali**, **Jornets** and **Ruberts**, where you can take a quiet stroll and visit the wells and the **talayot** of **Son Fred**.

Places of Interest

Convent de les Germanes de la Caritat (c. de la Caritat, 3)

You can visit the small museum-house where the Blessed Francinaina Cirer lived. It is interesting for the complete preservation of the traditional elements of the buildings of earlier centuries.

Monument to the Blessed Francinaina Cirer

In front of the church. Sister Francinaina was beatified by Pope John Paul II and is much revered in Sencelles and Mallorca for the numerous miraculous cures attributed to her.

Parish church of Sant Pere. 15th century

Of particular interest is the separate chapel dedicated to the Virgin of the Rosary, with a cupola on pendentives.

Talayot of Son Fred

Reached by the Son Canyís path from the Sencelles–Inca road.

Biniali. In the Plaça de la Immaculada we come across a series of houses related to the world of viniculture. Sa Clastra (number 2) is a collection of buildings that still contains a wine press. Of particular interest is the parish church of **Sant Cristòfol**.

Ruberts. This hamlet is considered to be the geographical centre of the island. Here we find the Son Jordà estate, now a rural hotel. You can still see some of the structures and barrels from its winemaking days. Chapel of Nostra Sra. del Carme.

Jornets. The exterior of the old estate house has a highly original twin-coloured chequered decoration. The oratory of Sant Josep also belongs to the grand house of Jornets, although it has now been donated for public use.

Pous (wells). Pou de Cascanar (camí des Horts), Pou Descos (camí de Binialmara), Pou de Can Brivó (near Jornets), Pou Major (alongside the camí de Son Roig and the Biniali Torrent) and Pou de Judí (Sineu road).

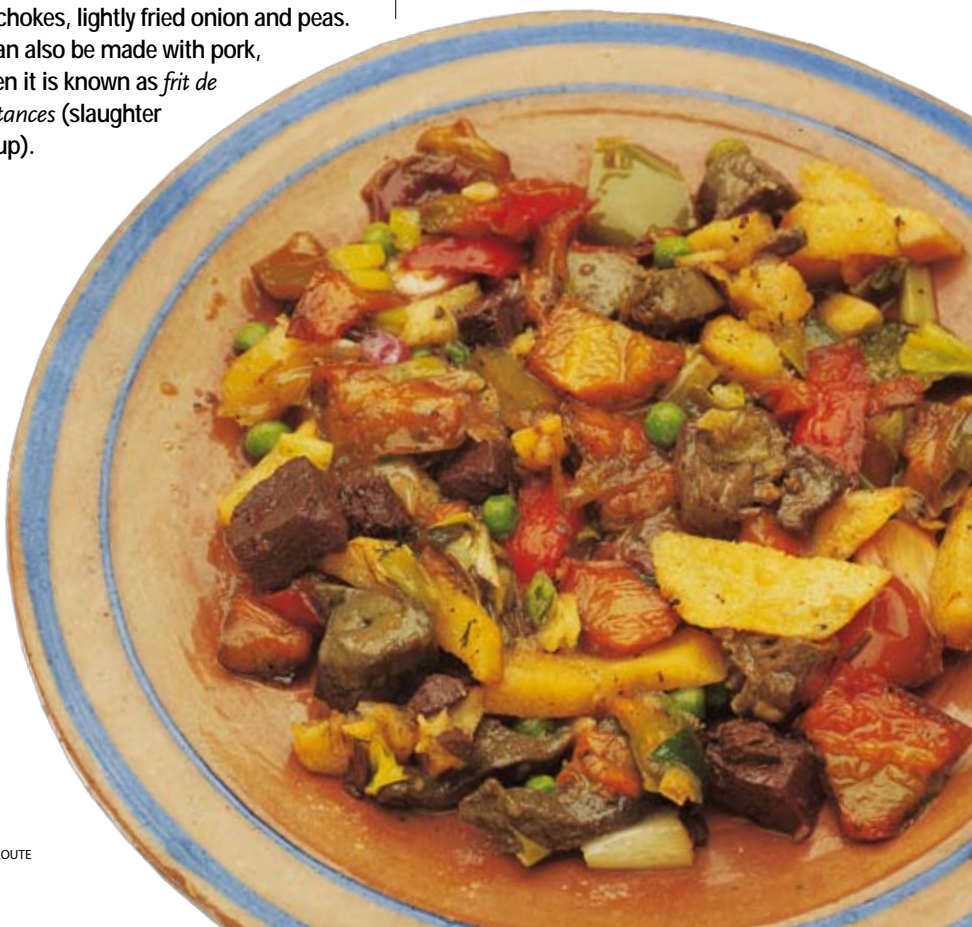
Frit mallorquí (Mallorcan fry-up) is a dish with a rich variety of ingredients. The quality depends on the patience of the cook when adding them and cooking the mixture over a low flame. There are different varieties - the *freixura de xot* (lamb's offal) is made for Easter Sunday lunch, together with *panades de xot* (lamb pies), served with lettuce salad and *rubiols* (pasties) filled with cottage cheese, jam or sweet vermicelli for dessert.

Ingredients for *frit mallorquí*: lamb's lungs, heart and liver; lamb's blood, tender fennel (the green stalks), cherry pepper, garlic, paprika, laurel, potatoes cut into small squares, red pepper, finely sliced artichokes, lightly fried onion and peas. It can also be made with pork, when it is known as *frit de matances* (slaughter fry-up).

The most famous and sought-after *xeremiers* (flute players) on the whole island are those of Sencelles. Known as "those from Can Llargo", you can hear them during the St Àgueda festivals.

For St Àgueda they make the "**mamelletes de Santa Àgueda**", a sweet cake with a cherry on top, as a reminder that the saint had her breasts cut off.

On the Sineu road, near the crossroads with the Pina road, we come to **Pou de Judí**, for some the true geographical centre of the island and a well where women who want to become pregnant go to fetch water.



Excursion

Sencelles by the paths of Morelló, Els Inferns and Son Boi.

A circular route through the surroundings of Sencelles, beginning and ending in the town. The itinerary can be taken on foot (an hour and a half) or by bicycle (half an hour). In addition to the beautiful countryside, the route passes by two of the municipality's important large estates, Can Raió and Morelló.



Markets, Fairs and Festivals

The weekly market is on Wednesdays in the Plaça Nova. The **Agricultural and Stockbreeding Fair** is held on the third Sunday in May. The festivals are separated by population centres: **St Anthony** (17 January) with the blessing of the animals. **St Agatha** (5 February), on the evening before they light bonfires and hold a dance. Sencelles commemorates the death of the **Blessed Sor Francinaina** (27 February) with a floral offering and procession. The festivals with the most revelry are the **Mare de Déu d'Agost** (15 August), when the people of Sencelles celebrate with two weeks of cultural, sporting and musical events.

Biniali's festivals are on 10 July for **Sant Cristòfol** and include different musical and cultural events. The patron saint of Ruberts is **La Mare de Déu del Carme** (16 July) and in **Jornets** the festivals are held for **Sant Bartomeu** (24 August) with a dance in the town square.

Restaurants

Son Massià de Biniali

C/ de Sant Joan, 32 Biniali
Tel. 675 31 12 82

Sa Cuina de n'Aina

Carrer del Rafal, 31
Tel. 971 87 29 92
www.sacuinadenaina.com

Ca S'Escolà

C/ de Sor Francinaina Cirer, 4
Tel. 971 87 20 82

Cafè Can Paris

Plaça d'Espanya, 1
Tel. 971 87 22 88

Rural Hotels

Son Jordà

Carretera de Sineu, km 22 (Ruberts)
Tel. 971 87 22 79
www.sonjorda.com

Ca'n Raió

Carretera Sencelles–Algaida, km 1,5
Tel. 971 87 40 59

Son Xotano

Carretera Pina–Sencelles, km 1,5
Tel. 971 87 25 00
www.ruralsonxotano.com

Bodegues Jaume Bennàssar



In 1996, Jaume Bennassar acquired the Can Desveri estate and planted six hectares of Sirà, Manto Negro, Merlot, Callet and Cabernet Sauvignon vines, a total of 20,000 stocks in twenty-four linear kilometres.

The first wine coincided with the celebrations for the birth of his granddaughter Catarina, on 8 August 1998, which he took as an auspicious sign.

In its short but intense history, Bodegues Jaume Bennassar has stood out for its special connection with the table of the prestigious Orient Restaurant, which he runs himself and which has become famous for its specialities.

The search for a suitable match for the restaurant's speciality, suckling pig, demands a fleshy wine with a good structure on the palate, a wine with heavy, abundant tears and an intense passage across the palate, an aroma and taste of wood and new leather, without the slightest hint of astringency, rounded, ideal for the suckling pig and the delicate, crispy roast skin. The restaurant also offers an excellent variety of game and pasture cuisine.

The wines



Camí dels Puputs, s/n
07143 Biniali (Sencelles)
Tel. 696 19 17 14 / 971 61 51 53

Arranged visits:
Tel 696 19 17 14

Celler Can Ramis



The present-day Can Ramis winery was founded in 1870 by Pedro Molina Amengual (brother of Juan Molina, rector of the parish of Sant Pere de Sencelles and spiritual director of Sor Francinaina Cirer), and his wife, Francisca Amengual Ramis. The tradition was continued by Catalina Vallori Florit and her son-in-law, Antonio Cirer (nicknamed Toni Ramis). They were succeeded by his daughter, Francisca Cirer, and her husband, Matias Llabrés, who modernised the facilities. The winery is currently run by their son, Pere Antoni Llabrés Cirer. They produce wines from Manto Negro, Callet and Sirà grapes under the Serral brand.

The wines



Serral

A deep-red colour with ruby highlights, clean and bright. It has good intensity aromas, with reminiscences of red berries in liqueur, balsamic notes and marked toasty notes thanks to its time spent in wood.

It enters the mouth warmly, with a notable acidity, noticeable tannins and points of vegetable notes, with a background of marked woody notes.

Can Ramis



C/ Sor Francinaina Cirer, 14
07140 Sencelles
Tel. 971 87 24 18 / 675 72 18 50
Fax 971 87 24 18

Open to the public:
Monday to Saturday 10.00 - 20.00
Sundays 10.00 - 14.00

Celler Ca Sa Padrina



This winery was founded in 1999 with the aim of reviving and improving the traditional wines of Mallorca. The vineyards are in the municipality of Sencelles at the geographical heart of the island. The terrain was formed in the Tertiary period and is stony with calcareous and franco-clayey soil.

The winery has eight hectares of vineyards arranged in an arbour with double Royat pruning that allows a load per plant of 2.5 kg. The grapes are harvested by hand and placed in 18 kg boxes that can be piled up. They are put into the fermentation presses straight after picking. Fermentation takes place at a controlled temperature of 23°.

The resulting Mantonegro González–Suñer red wine is elegant and highly aromatic with a balance of youth and ageing. Highlights among its organoleptic characteristics are the cherry-ruby colour of the upper-middle layer, a fine aroma with an expression of ripe fruit and hints of black berries, as well as a certain toasty (cocoa and toffee) flavour. It is light and rounded on the palate with diffuse but persistent and measured tannins. It has a finish of wild scrubland herbs and is the perfect wine for the traditional dishes of the western Mediterranean.

Last year, the winery produced a white wine, Mollet González–Suñer, in which the protagonist is the native Moll grape.

The wines



Camí dels Horts, s/n
07140 Sencelles
Tel. 686 93 39 91 / 660 21 19 39
Fax 971 61 24 00
cellercasapadrina@gmail.com

Open to the public: Saturdays 09.00 - 13.00
(For appointments telephone 660 21 19 39)

WINE ROUTE

SENCELLES · SANTA MARIA DEL CAMÍ
BINISSALEM · SANTA EUGÈNIA · CONSELL

Production:

CRDO Binissalem i Oriel Comunicació SL

Texts:

Margarita Amat, Winerys and Pere Calafat

Design and layout:

Aníbal Guirado / Ramon Giner

Photography:

Pere Calafat, Cristina Cruz, Miquel Frontera, Antonia Gil, Vicens Negre,
Mateu Ramis, Mercedes Rodríguez, Catalina Vallès

Printing:

Bahía Industria Gráfica

National book catalogue number: PM-3066-2008

ISBN: 978-84-935664-3-2

Acknowledgements:

To the town councils of Binissalem, Consell, Santa Eugènia, Santa Maria del Camí and Sencelles, to the wineries and to all those persons and institutions that have contributed to this guide.

Binissalem Mallorca
DENOMINACIÓ D'ORIGEN

SENCELLES · SANTA MARIA DEL CAMÍ · BINISSALEM · SANTA EUGÈNIA · CONSELL

CONSELL REGULADOR DE LA DO BINISSALEM

C/ Celler del Rei, 9 · 07350 Binissalem · T./F. 971 51 21 91 · info@binissalemdo.com · www.binissalemdo.com