

BODEGUES
MACIÀBATLE
MALLORCA 1856

CATALOGUE
OF OUR
WINES





Macià Batle Blanc de Blancs

Prensal Blanc (native Majorcan grape) and Chardonnay

COLOR: Yellow with greenish reflections. Clean and bright appearance.
AROMA: Intense varietal aroma with pronounced notes of tropical fruits, pineapple, peach, grapefruit, apple, and fennel.
PALATE: Intense, creamy, fresh, and well-balanced with a long finish.



Macià Batle Rosé

Merlot, Mantonegro (native Majorcan grape), Cabernet Sauvignon, and Syrah.

COLOR: Intense strawberry color. Made using the bleed technique. Crystalline, clean, and brilliant.
AROMA: High aromatic intensity, with red fruit aromas such as strawberries, currants, raspberries, watermelon, and peach.
PALATE: Smooth and luscious on the palate with a long, balanced finish.



Macià Batle Red "Añada" (2 months in French oak barrels)

Merlot, Cabernet Sauvignon, Mantonegro (indigenous Majorcan grape) and Syrah

COLOR: Intense cherry with a moderately concentrated hue. Clean and brilliant appearance.
AROMA: Aromas of wild berries, including berries and blackberries, with spicy and smoky undertones.
PALATE: A perfect balance between fruit and tannins, which subtly impart toasted notes. An excellent, fruity, and fresh wine.



Rouge: 1856 Vi de la Terra (12 months in French oak barrels)

Mantonegro (indigenous Majorcan grape), Merlot, Cabernet Sauvignon and Syrah

COLOR: Intense cherry with tile-colored reflections. Brilliant appearance.
AROMA: Ripe red fruits, spices (clove and pepper), balsamic aromas, vanilla, and pleasant toasted notes.
PALATE: On the palate, it is powerful and flavorful with great aromatic intensity. Soft tannins are well integrated with the wood.



Col-lecció Privada 2019 (18 months in a barrique)

Mantonegro (indigenous Majorcan grape), Cabernet Sauvignon, Merlot and Syrah

COULEUR: Red cerise piquant with the red brique reflets on the edge. Propre et lumineux.
ARÔMES: Fruits red three trees and fruits black tels que le cassis, les mûres et le cassis. Floral notes of violet, balsam and spices with notes of truffe, tobacco and leather. On perçoit les aromas typiques de la fermentation malolactique, comme le beurre.
PALAIS: Bouche veloutée, onctueuse, élégante, aux tannins soyeux qui apportent un bon volume et de la structure.



Col-lecció Privada 2020 (18 mois en fût de chaîne français)

Mantonegro (indigenous Majorcan grape), Cabernet Sauvignon, Merlot and Syrah

COLOR: Garnet ruby red with medium to high intensity.
AROMA: Aromas of very ripe red fruits and wild berry jam. As the wine aerates in the glass, creamy notes of cocoa and toasted bread emerge, alongside smoky hints.
PALATE: On the palate, it is powerful, full-bodied, and structured. Toasted nuances are perceptible, leaving an intense aromatic imprint.



Col-lecció Privada 2021 (18 months in a barrique)

Mantonegro (indigenous Majorcan grape), Merlot, Cabernet Sauvignon and Syrah

COLOR: Intense ruby with well-defined legs. Clean and brilliant.
AROMA: Red fruits such as cherry, currant, and plum with subtle hints of pine and cedar. A marked mineral character is present, while the wood imparts toasted dried fruit notes and spices such as vanilla.
PALATE: Offers good persistence on the palate, refined, fresh, and lively.



Sauvignon Blanc

Single Varietal Sauvignon Blanc

COLOR: Yellow. Clear and brilliant with marked legs.
AROMA: Varietal aromas with notes of green fruits, citrus (grapefruit and lime), herbaceous hints (freshly cut grass, green bell pepper, and asparagus), and mineral nuances.
PALATE: Tasty, fresh, and balanced on the palate.



Sauvignon Blanc (Fermented in French oak barrels for 8 months)

Single Varietal Sauvignon Blanc

COLOR: Yellow, clear and brilliant with marked legs.
AROMA: Pronounced varietal aromas with floral notes, green fruit aromas, a hint of freshness with leafy nuances, citrus, noble wood, dried fruits, and mineral notes—characteristic of the "call vermell" soil unique to Majorca.
PALATE: Elegant, tasty, fresh, and balanced.



Margalida Llompart Blanc (Fermented 6 months in French oak barrels)
Prensal Blanc and Chardonnay

COLOR: Yellow with golden reflections. Clear and brilliant with intense legs.
AROMA: Complex and fruity aromas with floral nuances, dried fruits, peach pit, honey, and quinces.
PALATE: Smooth and fresh on the palate, with a luscious mouthfeel, balanced acidity, and excellent aromatic and flavor persistence.



Margalida Llompart Rosé
Mantonegro (indigenous Majorcan grape), Merlot, and Syrah

COLOR: A slightly orangish pale rosé, typical of the Mantonegro variety. Clean and brilliant appearance.
AROMA: Fresh red fruits such as strawberry and raspberry with floral notes of rose petals.
TASTE: On the palate, it is smooth and fresh with a well-balanced, harmonious character that imparts a sensation of freshness. An elegant wine.



Margalida Llompart Rouge (14 months in French oak barrels)
Mantonegro (indigenous Majorcan grape), Cabernet Sauvignon, Merlot, and Syrah

COLOR: Intense cherry red with tile-colored reflections. Brilliant appearance with marked legs.
AROMA: Aromas of ripe red fruits, spices such as clove and pepper, balsamic notes, and vanilla with pleasant toasted touches.
PALATE: On the palate, it is powerful and flavorful with an intense aromatic imprint. Soft tannins are well integrated with the wood, and it finishes with long-lasting taste.



Gran Selecció Prensal Blanc (Fermented 6 months in French oak barrels)
Single Varietal Prensal Blanc (indigenous Majorcan grape)

COLOR: A bright pale yellow with well-marked legs.
AROMA: Surprisingly fresh and intensely lively, dominated by strong minerality and saline notes, making it a perfect pairing with seafood and fish.



Gran Selecció Chardonnay (Fermented 6 months in French oak barrels)
Single Varietal Chardonnay

COLOR: Beautiful golden and brilliant color. A complex and elegant Chardonnay that showcases its finesse with notes of ripe apples and pears intertwined with subtle touches of vanilla from its barrel aging. It has a creamy profile.
PALATE: Round, velvety, and very pleasant on the palate.



MB Blanc de Blancs Transparent
Prensal Blanc and Chardonnay

COLOR: Yellow with greenish reflections. Clear and brilliant.
AROMA: An intense varietal aroma with pronounced notes of tropical fruits, pineapple, peach, grapefruit, apple, and fennel.
PALATE: Intense, luscious, fresh, and balanced with a long finish.



MB Rosé Transparent
Mantonegro, Merlot, and Syrah

COLOR: Pale pink with a slight orange tint, typical of Mantonegro. Clear and brilliant.
AROMA: Fresh red fruits such as strawberry and raspberry with floral notes of rose petals.
PALATE: Smooth and fresh on the palate with good balance and harmony, imparting a refreshing sensation. An elegant wine.



Blanc de Blancs Late Harvest
(12 months in French oak barrels)
Single Varietal Prensal Blanc (Moll - indigenous Majorcan grape)

COLOR: Intense yellow with golden tones. Clear and brilliant.
AROMA: A wine of great complexity filled with aromas. It features notes of orange, candied and syruped fruits such as pear and peach, along with grilled notes, sweet spices, and honey.
PALATE: Luscious and enveloping, with a pleasant sweetness and a beautiful freshness. It lingers on the palate with a gourmet finish.



Rouge Late Harvest (12 months in French oak barrels)
Mantonegro (indigenous Majorcan grape)

COLOR: Garnet red with slightly purplish reflections. Clear and brilliant.
AROMA: Fruity notes, balsamic nuances, grilled wood, and smoky touches.
PALATE: The palate entry is soft and warm with an enveloping smoothness. It evolves with a slight bitterness that reinforces the smoky and toasted notes.



Carbonic Maceration Blanc de Blancs

Prensal blanc (indigenous Majorcan grape)

COLOR: Pale yellow with greenish reflections, distinguished by its freshness and youth.
AROMA: Ripe white fruits such as pear, golden apple, and melon, accompanied by a citrus touch of lime and grapefruit.
MOUTH: Smooth and pleasant at first sip.
TASTE: Fresh and vibrant with a silky entry and a medium body. Acidity is well integrated.



Carbonic Maceration Rosat

Gorgollassa (indigenous Majorcan grape)

COLOR: An attractive orange color typical of Gorgollassa, with a clean and vibrant appearance.
AROMA: A wide aromatic range featuring intense notes of fresh red fruits and watermelon aromas that evoke a Mallorcan summer.
TASTE: A fresh and balanced wine with well-integrated acidity that enhances its liveliness.



Carbonic Maceration Negre

Mantonegro (indigenous Majorcan grape)

COLOR: Cherry with low-intensity orangish highlights. Exhibits freshness and a vibrant tasting profile.
AROMA: Fresh notes of red fruits and wild berries with a sweet touch reminiscent of a lollipop.
TASTE: Fresh and vibrant on the palate with a smooth, silky texture. It offers balanced and refreshing acidity, and the finish is medium and persistent, leaving a fruity and refreshing aftertaste that invites another sip.



V² - Vitis Vita Blanc

Prensal blanc (indigenous Majorcan grape)

COLOR: Yellow-green hue with a fresh, clean, and brilliant appearance.
AROMA: Varietal intensity with predominant tropical fruity notes such as pineapple, peach, grapefruit, apple, and fennel.
TASTE: Intense, luscious, fresh, and balanced with a long finish.



V² - Vitis Vita Rosé

Mantonegro (indigenous Majorcan grape)

COLOR: A clean and intense strawberry color. Crystalline and brilliant.
AROMAS: High aromatic intensity with dominant notes of red fruits such as strawberries, currants, raspberries, watermelon, and peach.
TASTE: The entry on the palate is smooth and sweet, followed by a long and balanced finish.



V² - Vitis Vita Rouge

Merlot and Syrah

COLOR: Intense cherry with a medium-high concentration. Clean and brilliant appearance.
AROMA: Aromas of wild berries, including berries and blackberries, with subtle spicy and smoky notes in the background.
TASTE: A perfect balance between fruit and tannins that subtly impart toasted notes. An excellent fruity and fresh wine.



Xeremia Blanc (Fermented 6 months in French oak barrels)

Prensal blanc (indigenous Majorcan grape)

COLOR: Clean and bright yellow with marked tears.
AROMA: The varietal aromas stand out, with notes of fruit, noble woods, dried fruits and minerals and flowers.
PALATE: In the mouth, it is elegant, tasty, fresh and balanced.



Orange Wine

Prensal Blanc and Giró Ros (indigenous Majorcan grape varieties)

COLOR: A light amber hue that evolves over time, becoming more orangish.
AROMA: Intense and complex with stone fruit such as apricot and peach, complemented by citrus notes of orange and grapefruit.
TASTE: A wine with a marked structure—full-bodied and tannic—with mineral and saline notes, leading to a long finish. There are also distinct hints of white flowers, dried fruits (especially apricot), and light balsamic touches.

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