MACIÀ BATLE
MALLORCA 1856

Bodegas Macià Batle

Mallorca, Spain

Located in the heart of Mallorca's Binissalem region, Macià Batle blends over 160 years of winemaking heritage with a commitment to innovation and quality. The winery champions native grapes like Manto Negro and Prensal Blanc.



Blanc de Blancs

White · 2025 · 750 ml · Prensal 60%, Chardonnay 40%

Appearance. Yellow with greenish reflections.

Nose. Varietal aromas of white-fleshed fruit (apple, banana, peach), pineapple and grapefruit, with light floral and herbaceous notes such as fennel.

Palate. Intense, rich, fresh, balanced and persistent.

Conclusion. Serve at no more than 8 °C.



Col. Privada Tinto

Red · 2020 · 750 ml · Mantonegro, Cabernet Sauvignon, Merlot, Syrah

Appearance. Ruby garnet of medium-high intensity.

Nose. Very ripe red fruit and forest-fruit jam, opening in the glass to creamy notes of cocoa and toasted bread, with smoky hints.

Palate. Powerful, with body and structure; roasted nuances leave an intense finish.



Margalida Llompart Rosé

Rosé · 2025 · 750 ml · Mantonegro, Cabernet Sauvignon, Syrah, Merlot

Appearance. Pale, bright rosé.

Nose. Fresh strawberry and raspberry.

Palate. Soft, fresh and refined, well balanced with integrated acidity and a pleasant fruity finish.

Conclusion. Best enjoyed within two years of bottling.

Winemaking. Hand-harvested, selecting the clusters with the smallest berries, with 24 hours of skin contact for colour.



Blanc Dolç

Dessert · White · 2020 · 500 ml · Prensal Blanc (Moll) 100%

Appearance. Yellow with golden reflections.

Nose. Fruity and balsamic, with notes of peach, pear, orange, dried fruit, syrup and wood.

Palate. Soft, lively entry with a pleasant unctuousness, leaving a trace of syrupy fruit, toasted nuts and oak.



Negre Dolç

Dessert · Red · 2020 · 500 ml · Mantonegro 100%

Appearance. Garnet red with slight violet reflections.

Nose. Fruity and balsamic, with toasted wood and smoky notes.

Palate. Soft, warm entry and an enveloping unctuousness; a slight bitterness lifts the smoky, roasted notes.