CONDE *de* SUYROT

Conde de Suyrot

Mallorca, Spain

Located in the pristine northeast of Mallorca near Colonia de Sant Pere, Conde de Suyrot is a boutique estate that marries French winemaking elegance with the island's rugged soul. By focusing on sustainable practices and local varieties like Callet and Manto Negro, they produce limited edition wines that capture the salt tinged breeze of the Mediterranean.



Es Mussol

White · 2024 · 750 ml · 91 pts

Appearance. Deep gold with white-gold hues.

Nose. Fresh peach, chamomile, honey, toasted almonds and spice.

Palate. Dry and fresh, smooth and creamy, full-bodied with balanced acidity; apricot and roasted almond flavours and a long finish with hints of white pepper.

Winemaking. 8 months in 400-litre French oak.



Es Fonoll Marí

White · 2025 · 750 ml · Muscat

Appearance. Pale yellow.

Nose. Lemon, honeysuckle and white rose with a touch of brioche.

Palate. Dry, fresh and succulent, with citrus, lemon peel and Asian pear; light-bodied and delicate, finishing with hints of lemon blossom.

Winemaking. Muscat from the estate's seaside vineyards, direct-pressed, slowly fermented cool in stainless steel and aged 5 months on lees.



Es Cap Rioge

Rosé · 2025 · 750 ml

Appearance. Pale salmon with rose-gold reflections.

Nose. Fresh raspberry, red orange and subtle notes of white tea and roses.

Palate. Dry, fresh and elegant with a light body, citrus flavours and a persistent, mineral finish.



Sa Tortuga

Red · 2022 · 750 ml · 91 pts

Appearance. Cherry red with violet hues.

Nose. Cherries, currants and violets over pink peppercorn, cocoa and fresh minerals.

Palate. Dry and juicy, medium-bodied and elegant, with velvety, mature tannins and a cool mineral finish.

Winemaking. The estate's first wine; 8–12 months in 400-litre French oak.



Sa Llebre

Red · 2023 · 750 ml

Appearance. Cherry red with terracotta hues.

Nose. Ripe blackberry and plum over tobacco, coffee and leather.

Palate. Dry and earthy, medium-bodied and velvety, with wild berries and plum jam and an elegant finish of fine tannins and mineral hints.

Winemaking. 12–18 months in 400-litre French oak.