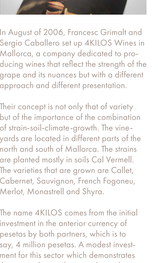
ES RACÓ D'ARTÀ

OUR SUPPLIERS

4KILOS



In August of 2006, Francesc Grimalt and Sergio Caballero set up 4KILOS Wines in Mallorca, a company dedicated to producing wines that reflect the strength of the grape and its nuances but with a different approach and different presentation.

Their concept is not only that of variety but of the importance of the combination of strain-soil-climate-growth. The vineyards are located in different parts of the north and south of Mallorca. The strains are planted mostly in soils Cal Vermell. The varieties that are grown are Callet, Cabernet, Sauvignon, French Fogoneu, Merlot, Monastrell and Shyra.

The name 4KILOS comes from the initial investment in the anterior currency of pesetas by both partners, which is to say, 4 million pesetas. A modest investment for this sector which demonstrates that a good wine does not depend on a great economic effort but an ambition for quality and a passion for the product. 4KILOS is unmistakable in its signature and a declaration of principles.

ADALT

At ADALT they are committed to quality beer and all the varieties are produced in their micro-factory located in the south of the island. ADALT is also a platform to publicize local artists. That is why each one of the labels on the cans has a design made by a Mallorcan artist.

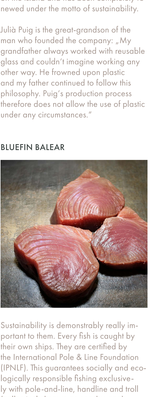
This micro factory that began its journey twelve years ago, had a beginning that will remind other great beginnings of great entrepreneurs; two friends in a garage making craft beer as a hobby. After realizing that this hobby could be a means of earning a living, they traveled to Germany where they learned how to brew beer professionally.

AGRO CAN COLL

It is a small family business that uses techniques such as crop rotation, the use of natural fertilizers and state-of-the-art pesticides in their cultivation system, while always respecting the environment. They produce vegetables and fruit and process them in the most sustainable way possible to protect the environment. Organic matter is provided by their own flock of sheep, which in turn produces high-quality lamb.

Their conventional agriculture that has been converted to organic farming. The 20-hectare farm is located in the municipality of Manacor in Son Sureda.

AMETLLA+ DE MALLORCA



The five female founders have set themselves the goal of making the Mallorcan almond something truly special, because they believe it has so much potential. The Mallorcan almond is a nut with many benefits, not only as a snack or in countless traditional desserts, but also as a catalyst for tourism, local cuisine and health.

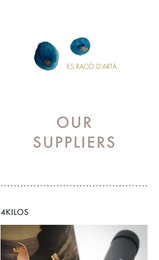
With the protected geographical indication (Indicación Geográfica Protegida), which guarantees the quality of these fruits, almonds from Mallorca are a recurring ingredient in typical dishes and sweets on the island. In short, the almond is one of the big stars among Mallorca's products.

BEGUDES PUIG

BEGUDES PUIG was founded back in 1927. It is a local product that continues to bring moments of happiness to families on the island and has been completely renewed under the motto of sustainability.

Julià Puig is the great-grandson of the man who founded the company: „My grandfather always worked with reusable glass and couldn't imagine working any other way. He frowned upon plastic and my father continued to follow this philosophy. Puig's production process therefore does not allow the use of plastic under any circumstances."

BLUEFIN BALEAR



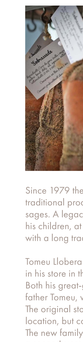
Sustainability is demonstrably really important to them. Every fish is caught by their own ships. They are certified by the International Pole & Line Foundation (IPNLF). This guarantees socially and ecologically responsible fishing exclusively with pole-and-line, handline and troll (collectively known as one-by-one).

Tuna are slaughtered on the boat using the so-called "Ike-jime" technique, a gentle and flavor-preserving method.

Controlled cooling is carried out using solar energy and all animals are marked with a traceability system for stock control and conservation.

BLUEFIN fish are 100% Mallorcan.

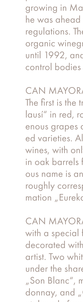
CA'S SERENO



Since 1979 they are dedicated to the traditional production of Mallorcan sausages. A legacy that continues now with his children, at the head of a business with a long tradition in his family.

Tomeu Llobera has kept this legacy alive in his store in the heart of Mallorca. Both his great-grandfather and his grandfather Tomeu, were cattle breeders The original store remains in the same location, but completely renovated. The new family generation has opened a second store, also in Inca, maintaining quality and craftsmanship, non-negotiable values at CA'S SERENO.

CAN MAJORAL

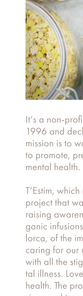


The ecological cultivation of wine in Mallorca is closely associated with the name CAN MAJORAL. In 1979, they began to produce a native red wine for their own use. The prerequisite: only 100% natural fruit was to be used in the fermentation vats. This not only made him a pioneer of environmentally friendly winegrowing in Mallorca, but also meant that he was ahead of all the relevant official regulations. The first national standards for organic winegrowing were not published until 1992, and the first supra-regional control bodies were not set up until 1994.

CAN MAYORAL offers two product lines. The first is the traditional range „Butibalausi" in red, rosé and white. Here, indigenous grapes are blended with imported varieties. All of these are young, fruity wines, with only the red one being aged in oak barrels for six months. The curious name is an old Mallorcan word and roughly corresponds to the Greek exclamation „Eureka".

CAN MAYORAL also offers noble wines with a special feature: The labels are decorated with a picture by a Mallorcan artist. Two white wines are available under the shared label „Can Majoral": „Son Blanc", made from 100% Chardonnay, and „Galdent", a monovarietal made from Viognier grapes. Both are aged in French oak barrels for up to six months.

ECO SA TEULERA



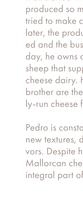
SA TEULERA is a certified organic farm located near Manacor.

The orchard has ten hectares for the production of a wide variety of vegetables. These lands are rotated and used for grazing animals.

The livestock consists of a wide variety of animals in total freedom and fed with organic feed produced by the farm. Chickens, pigs and cows are the main guests of the livestock and offer a wide variety of products such as organic eggs, their high quality Sobrassada (a traditional Balearic cured sausage) and the milk used to produce their dairy products.

Dairy products are mainly composed of cheese, yogurts and pasteurized milk. These animals that receive a high quality feed, produce an exceptional milk that leaves a mark on any of the products that are made with it.

ESTEL DE LLEVANT



It's a non-profit association created in 1996 and declared of public utility. Its mission is to warmly accompany people to promote, preserve and improve their mental health.

T'Estim, which means „I love you", is a project that was born with the mission of raising awareness, through tea and organic infusions grown and made in Mallorca, of the importance of loving and caring for our mental health and ending with all the stigmas that surround mental illness. Love and care for our mental health. The properties of its organic infusions and teas help us feel better. Love and protect our environment because we consume organic infusions and teas made in Mallorca. Love and support others. Each sip of T'Estim contributes to job placement and to improving the quality of life of people with mental disorders.

FET A SON GARROVA

Pedro Soler worked as a computer engineer for a well-known company. He had had enough of the stress and routine and wanted to change his life. Now he makes cheese with his family under the name FET A SON GARROVA.

It all started with the family's goat, which produced so much milk that he eventually tried to make cheese out of it. Two goats later, the production process was perfected and the business began to grow. Today, he owns a herd of 70 goats and 70 sheep that supply fresh milk for his small cheese dairy. His wife, sister-in-law, and brother are the employees of the family-run cheese factory.

Pedro is constantly experimenting with new textures, degrees of maturity, and flavors. Despite his innovations, traditional Mallorcan cheeses are of course also an integral part of his range.

FORN CAN LEU

The FORN DE CAN LEU was opened in 1932 by Miquel Servera Mestre. Joan Servera Morey, the third generation of the family, currently runs the business. It is the oldest bakery in Artà. They are associated with the brand „Bread from here, oven and tradition", which distinguishes the establishments with a bakery that produce the different types of bread from the Balearic Islands. The specialties are country bread, ensaimadas, bread for making sopes and barrots and Mallorcan pastries. It is a bakery with a family and traditional atmosphere.

FORN CORPUS-PAN ARTESANAL

Oriol Ducable is the head of FORN CORPUS-PAN ARTESANAL. The native Catalan sailed the seas for a long time before settling on Mallorca as an organic farmer. Then he started baking bread for a country hotel on the side – as a hobby. It was so well received that he began selling it to friends and acquaintances.

But then, in 2018, he had a serious car accident. A huge turning point in his life. And he made a far-reaching decision: „I'm going to open my own bakery and turn my hobby into a career," he says. No sooner said than done. Ducable dedicated himself to Mallorcan flours and baked the loaves with love and passion.

FRED I BO

Handmade ice cream from a young Mallorcan company that already has a wealth of experience. Some of their ice cream makers have been making ice cream in Mallorca for over 40 years. They use only local, high-quality, natural ingredients that bring out the flavor of the ice cream. The taste is so authentic because they carry out the entire production process in the traditional way.

Only the best ingredients are used. They carry out the pasteurization process themselves and then leave the product to mature in special barrels. The ice cream is stirred to give it volume, which gives it a unique texture. It is then immediately frozen at -25°C to keep it in optimal condition. A handmade, natural ice cream that retains all its qualities!

MESQUIDA MORA

„We want to leave the piece of land entrusted to us in a better condition than we found it." (Barbara Mesquida Mora).

This includes not only a vineyard that has been completely converted to biodynamic guidelines, but also harmony between heaven and earth in the field. „We improve the soil by targeted winter greening. We combine wild vegetation with the cultivation of autochthonous legumes. This increases the nitrogen content of the soil, and microorganisms and insects are able to re-colonize the soil, preventing further erosion. Of course, this only works if the soil is not compacted too much. That's why tractors have no place in our vineyards. We use horses, handcarts and, where possible, light quads."

MESQUIDA MORA seems to take its commitment to future generations very seriously.

VA DE BIO

The Cooperativa Això és Vida began working with various consumer groups in different parts of the island in 2008 to offer organic and local products. They initially sold their products at local organic markets, such as Plaça d'Alaró or the Mercat de l'Olivar in Palma. Due to high demand, they eventually decided to found VA DE BIO.

This is a distribution channel for the cooperative's products and other organic products, which customers can order in much the same way as at an organic market. All products are certified as organic by the CBPAE, the Balearic Council for Organic Agricultural Production.