

**MANACOR**

**LOCAL  
PRODUCT**

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**RURAL  
EXPERIENCES**





# Wine

Wine and Mallorca first came into contact in the sixth and seventh centuries BC, a time when the prime location of Mallorca was crucial for the Mediterranean's maritime trade. But it was not until Roman times that vines began to grow on our island and wine production began. The first vine-growing licences were granted to six Mallorcan municipalities, including Manacor.

Today in Manacor alone there are between 70 and 80 hectares of vine plantations belonging to local producers. They are the legacy of the effort, passion and hope that previous generations put into improving the quality of the final product.

Wine from several geographical designations of origin and of varying quality are produced and bottled in Manacor: Pla i Llevant DO, wine from the Balearic Islands and wine from Mallorca.

## **Wine with the PLA I LLEVANT designation of origin**

### **VINS MIQUEL GELABERT**

Carrer d'en Sales, 50 · 07500 Manacor  
Tel. (00 34) 971 821 444 · 659 502 662 · [www.vinsmiquelgelabert.com](http://www.vinsmiquelgelabert.com)

### **VINS TONI GELABERT (organic)**

Camí dels Horts de Llodrà, km 1,3 · 07500 Manacor  
Tel. (00 34) 610 789 531 · 971 552 409 · [www.vinstonigelabert.com](http://www.vinstonigelabert.com)

### **VINYES I BODEGUES PERE SEDA**

Carrer del Cid Campeador, 22 · 07500 Manacor  
Tel. (00 34) 971 550 219 · [www.pereseda.com](http://www.pereseda.com)

## **Wine from the BALEARIC ISLANDS**

### **SON VELL VINYES I VI (organic)**

Finca Son Vell Nou, 226 · 07509 Manacor  
Tel. (00 34) 679 313 138 · 971 465 255

## **Wine from MALLORCA**

### **FINCA SES TALAIOLES**

Avinguda de Baix des Cós, 46 · 07500 Manacor  
Tel. (00 34) 627 570 621 - [www.sestalaioles.com](http://www.sestalaioles.com)

### **SON SUREDA RIC**

Ctra. de Manacor – Colònia de St. Pere, km 6 · 07500 Manacor  
Tel. (00 34) 609 777 078 - 619 486 619 · [www.sonsuredaric.com](http://www.sonsuredaric.com)





# Oil



The olive tree, a symbol of strength, fertility and immortality, has been and remains one of the most highly prized trees throughout history in the Mediterranean. It has been ever present in mythology, literature, popular culture, legends and religion. Phoenicians and Greeks introduced the tree into the Iberian Peninsula, but it only started to grow on the island two millennia ago.

Oil production greatly impacted the islanders' lives for 300 years from the beginning of the 16th century since, from a financial viewpoint, it was the most exported product. New plantations were created in the 1980s and 1990s to introduce the continuous oil-extraction method, which led to research focused on obtaining quality oil. As a result, the Oli de Mallorca designation of origin was established in 2002 with the varieties we have on the island: mallorquina, arbequina, empeltre and picual.

Sayings such as 'olive oil cures all ills' or 'a good year lies ahead when oil is plentiful' demonstrate the importance of this juice from the simple olive fruit. It is easy to understand why scientists worldwide have extolled the many beneficial effects oil has on our health. It acts on our cardiovascular and digestive systems, it has antioxidant effects and it helps control diabetes and prevents some types of cancer, such as breast and colon cancer.

## AUBOCASSA

Camí de Son Fangos, km 7 • 07500 Manacor – Mallorca  
Tel. (00 34) 971 10 03 88  
[www.aubocassa.com](http://www.aubocassa.com)

## ESSENCIAL (CALA MURTA)

Camí de Son Fangos, km 3 • 07500 Manacor  
Mallorca Tel. (00 34) 647 819 864  
[catiollivers@gmail.com](mailto:catiollivers@gmail.com)



# Ensaimada

# Sobrassada

**Ensaimada** is the most characteristic and popular pastry from Mallorca. The dough is made of hard wheat flour, water or milk, eggs, sugar, lard and yeast. Originally from Mallorca and gradually exported to other places, it is regulated by a protected geographical indication. There are different sizes and varieties. Besides the classic *ensaimada*, they can also be filled with *cabello de ángel* (pumpkin jam), cream, confectioner's cream, chocolate and even *turrón* (Spanish nougat), apricot and *sobrassada* (pork sausage).

## **FORN CA'N TÒFOL**

Rambla Rei En Jaume, 13 - 07500 Manacor  
Passeig del Ferrocarril, 52 - 07500 Manacor  
Plaça Joan March, 10 - 07500 Manacor  
Mossèn Alcover, 32 - 07500 Manacor  
Plaça de l'Església, 3 - 07009 Son Macià  
Tel. (0034) 971553130  
[www.panaderiascantofol.es](http://www.panaderiascantofol.es)

## **FORN PASTISSERIA CA'N TERÈS**

Av. des Torrent, 53 • 07500 Manacor  
Tel. (00 34) 971 551 105 • [www.canteres.com](http://www.canteres.com)

## **CA'N BEÑÓ**

C. de l'Escrivania Reial, 6 • 07500 Manacor  
Tel. (00 34) 971 550 569  
C. d'Isabel Montaner, 41 - 07680 Porto Cristo  
Tel. (00 34) 971820710

## **PASTISSERIA RAMIS**

C. de na Balèria, 3 • 07500 Manacor  
Tel. (00 34) 971 552 603

## **CA'N RAMIRO**

Av. dels Pins, 52 • 07680 Porto Cristo  
Tel. (00 34) 971 82 10 64

## **SA BOTIGUETA MARISOL**

Av. dels Pins, 21 • 07680 Porto Cristo  
Tel. (00 34) 971 822 879

## **FORN CA'N MONSERRAT**

Av. dels Pins, 37 • 07680 Porto Cristo  
Tel. (00 34) 971 821 451

## **PASTISSERIA FLORIT**

C/Juan Lliteras, 54 - 07500 Manacor  
Tel. (0034) 971 554390

## **FORN DE CA'N MUNAR**

C. d'Artà, 35 • 07500 Manacor  
Tel. (00 34) 971 550 934

## **PASTISSERIA CA'N ROCA**

C. Major, 6 • 07500 Manacor  
Tel. (00 34) 971 550 622 - 644032749

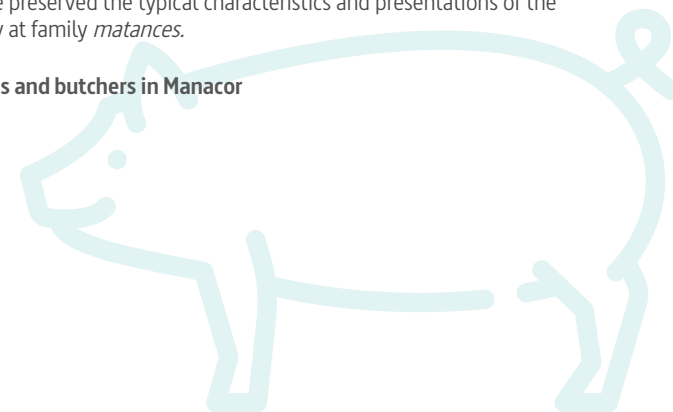
**Sobrassada**, a traditional Mallorcan product regulated as a protected geographical indication, is a sausage made from finely chopped raw pork seasoned with salt, black pepper and paprika or cayenne pepper. The name of the *sobrassada* differs according to its shape: longaniza, poltru, bufeta, rizada, etc.

As *sobrassada* was a star product, most of the pig killed at the typical *matances* was used for it. The pig was fattened throughout the year for the winter *matances* (slaughters). This was a family tradition, a fiesta that brought together family, friends, neighbours and acquaintances who came to help out. *Matances* were celebrated to provide families with food for the entire year, in other words so that they would have meat stored in case there was a shortage.

As they needed to preserve meat in the past, they developed several ways to extend its useful life, such as mincing, seasoning and maturing.

Producers currently have new equipment and far more advanced technology compared with traditional tools, but they have preserved the typical characteristics and presentations of the *sobrassadas* made traditionally at family *matances*.

**Sale of *sobrassada* in factories and butchers in Manacor**





# Typical cakes and pastries



**Sospiros**, ingredients, such as wheat flour, sugar, eggs, cinnamon and grated lemon rind. Although they look coarse and robust, hidden inside is much sweetness and originality. In the past, they were made by all the patisseries and bakeries in the city. Unfortunately, only one bakery, Can Munar, still faithfully follows the traditional recipe and sells them all year round.

Anything that isn't shared is lost, and there are traditions that we shouldn't lose: the traditional sospiros recipe has passed down from generation to generation for many years in Manacor families. Perhaps this product has not been as successful as it deserves to be because it is unknown. Such a characteristic, delicious and typical biscuit from Manacor should not be allowed to disappear.

## FORN DE CA'N MUNAR

C. d'Artà, 35 • 07500 Manacor • Tel. (00 34) 971 550 934

**Amargos**, which means 'bitter', are a typical traditional pudding from Manacor in the shape of a flat biscuit made with almonds, egg white, sugar, cinnamon, grated lemon rind and some also contain grated coconut. It gets its name (bitter) from the bitter almonds that it used to be made from.

In the past, amargos were only eaten on major feast days, such as Christmas or St Anthony. These days they can be found in many patisseries and in some traditional bakeries all year round.

## FORN DE CA'N MUNAR

C. d'Artà, 35 • 07500 Manacor • Tel. (00 34) 971 550 934

## FORN PASTISSERIA CA'N TERÉS

Av. des Torrent, 53 • 07500 Manacor Tel. (00 34) 971 551 105 • [www.canteres.com](http://www.canteres.com)

**The pastel de pobre**, which means 'poor cake', was first made by the patisserie Can Roca in Manacor and it came about by chance around 30 years ago. The former owners put together leftover puff pastry and confectioner's cream to create a quick pudding to surprise their friends, who protested by saying 'what a "poor" dessert you've made for us'. The name and the recipe of this cake stem from that anecdote.

Famous throughout Mallorca, this cake consists of three layers of puff pastry and two of confectioner's cream (milk, vanilla and sugar), topped with burnt egg yolk and coconut on the sides.

## PASTISSERIA CA'N ROCA

C. Major, 6 • 07500 Manacor  
Tel. (00 34) 971 550 62 - 644 032 749



# Rurals experiences



## HORT DE SA VALL

Mallorca that offers the opportunity to discover how the land is worked and taste its fruits. Located in the Vall de la Nou of Manacor, it is one of the farms of the Terracor group. It collaborates with Aproscm (local foundation for people with intellectual disabilities) and thus unites the care for the environment, the local gastronomy and the labor insertion.

Guided tours of the farm and the orchard and vegetable garden are carried out, several tastings during the visit and a menu prepared by Aproscm with its local, seasonal and Km0 products are served.

More information and reservations: (0034) 627 75 30 38  
or on the web [www.hortdesavall.com](http://www.hortdesavall.com)  
S'Hort de Sa Vall retail sale is open on days of visits.  
Retail sale in Manacor: Passeig d'Antoni Maura, 63  
Retail sale in Porto Cristo: Ronda de l'Oest, 50

## CHEESE FACTORY ES COLLET

Have you ever visited a cheese factory? Do you know how cheese is made here and all over the world? Do you know what goats eat or need to produce good milk and improve their quality of life? Do you know the planting techniques of forage and grass with climate resilient seeds?

If you are curious and want to visit the cheese factory es Collet in Manacor, you can make the reservation through their social networks or by phone.

Sale of goat cheese and yogurt.  
Tel. (00 34) 654622456  
Facebook: Formatgeria Es Collet  
Instagram: @fescollet





## AUBOCASSA

Aubocassa offers different oil experiences to enjoy the olive grove, see first hand the operation of the oil mill and enjoy its oils, always by appointment. The doors of the select Oli.bar are open throughout the year for locals and tourists, who will be able to taste the Aubocassa and L'AMO oils together with a selection of wines from Bodegas RODA and Bodegas LA HORRA, as well as acquire them to be able to enjoy them at home.

Camí de Son Fangos, s/n - 07500 Manacor  
Tel. (00 34) 971 10 03 88 - 621 281 589  
[www.aubocassa.com](http://www.aubocassa.com)

## TERRAGUST

Terragust offers the opportunity to recover the origins of the Mallorcan countryside, living a unique experience that unites nature and gastronomy. Everything to discover where the food, how it is grown and when are collected for consumption. Terragust is an experience that unites gastronomy and rural tourism in Mallorca, for this is moving from farm according to the season and Terracor products available. A few days before you experience you will receive the exact location.

Reservations: (00 34) 871 25 15 51 o [info@terragust.com](mailto:info@terragust.com)



The relief, soil and climate of the eastern lands of Mallorca are excellent for producing premium quality organic products.

Buying organic, seasonal produce is the best way of eating nutritional, tasty and healthy products and fulfilling a series of objectives: putting the best environmental techniques into practice, preserving natural resources as far as possible, following animal and plant welfare standards, using renewable resources integrated in local systems and reducing the distribution chain or making it disappear altogether. There are several organic estates and producers in Manacor.

### PLAÇA DE SES VERDURES

Plaça de la Constitució • 07500 Manacor  
Open Monday to Saturday from 9.00 to 13.00 h.

### MÉS QUE PA

Carrer del Mediterrani, 2 • 07680 Porto Cristo  
Tel. (00 34) 615 910 992 • [ecofoan@hotmail.com](mailto:ecofoan@hotmail.com)

### ECOMERCAT HERBASANA

Ronda del Port, 22 • 07500 Manacor  
Tel. (00 34) 971 837 969 [dvdpoeh@gmail.com](mailto:dvdpoeh@gmail.com)  
[www.ecomercat-herbasana.com](http://www.ecomercat-herbasana.com)

### SA TEULERA

Carrer d'Ortega i Gasset, 13 • 07500 Manacor  
Tel. (00 34) 971 823 129 • 971 183 474  
[ecosateulera@hotmail.es](mailto:ecosateulera@hotmail.es)

### ES CAPARÓ

Beef meat home delivery  
Tel. (00 34) 629 308 360 - Manacor

### ECOLANDER MALLORCA

Organic production of vegetables and fruit  
Tel. (00 34) 649 822 851 - Cales de Mallorca

### ESTEL DE LLEVANT

Organic teas and infusions T'ESTIM  
Tel. (00 34) 685 404 631  
Vall de Nou - Manacor

### MONGES BENEDICTINES

Jams  
Monestir de La Santa Família, camí de na Bosca,  
s/n 07500 Manacor - Mallorca  
Tel. (00 34) 971 551 484  
[benedictinessantafamilia@hotmail.com](mailto:benedictinessantafamilia@hotmail.com)

## CRUNCHY SOBRASSADA WITH CHEESE AND JAM



**Type:** starter

**Difficulty:** easy

**Ingredients:**

- Puff pastry sheets
- Sobrassada
- Cheese
- Your preferred jam

### Preparation

- Cut the puff pastry into 10-cm-wide strips.
- Place the cheese on top of the pastry. Next, spread sobrassada over it and then a layer of jam.
- Roll into tubes and put them in the oven at 180°C until they are golden brown and crunchy.



## SWEET RUBIOLS FILLED WITH JAM



**Type:** dessert/tea

**Difficulty:** easy

**Ingredients** (for half a dozen)

- 330 g of hard wheat flour
- 110 ml of sweet wine
- 100 ml of olive oil
- your preferred jam

### Preparation

- Mix the flour, wine and olive oil together in a bowl until you get a dough. Let it rest for about 10 minutes while you prepare the filling.
- Preheat the oven to 180°C.
- Stretch a piece of dough until it forms a circle. Put a spoonful of jam in the middle and close it to form a half-moon shape. Close the joints with your fingers or with a fork.
- Put them in the oven until they go golden brown, remove them and let them cool.
- \*You can sprinkle a little bit of icing sugar on top as a final touch.







Ajuntament de Manacor  
DELEGACIÓ DE TURISME

