Majorcan herbs

INFORMATIVE BOOKLET | 3

G O I B CONSELLERIA AGRICULTURA, PESCA I ALIMENTACIÓ

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We, the authors, would like to express our gratitude to the Institute for Agricultural and Fisheries Research and Training of the Ministry of Agriculture, Fisheries and Food for promoting and supporting this project, which will undoubtedly advance the knowledge of one of the most emblematic drinks of our community: Herbes de Mallorca

We would also like to express our gratitude for the collaboration received from the Department of Catering at the Hospitality School of the Balearic Islands (UIB)

GOIB CONSELLERIA AGRICULTURA, PESCA I ALIMENTACIÓ

We present this digital edition of this informative booklet on the *Herbes de Mallorca* (Herbs of Majorca), a liqueur deeply rooted on the island and made from seven mediterranean herbs: Lemon verbena, chamomile, orange leaves, lemonleaves, rosemary, lemon balm and fennel.

In this compilation, we take advantage of the experience of the chemist Josep Maria Natta, together with that of Josep Campins, Francisca Sánchez and Miquel Palou, from the Association of Chemists of the Balearic Islands, to present Herbes de Mallorca, an ancient herbal liqueur that is very emblematic of our community.

In this booklet you will find a detailed description of the properties of the seven herbs that are essential to make it, as well as the process and the manufacturers of a alcoholic beverage with a proven quality, consolidated as a protected geographical denomination.

You will also find eight concoctions that demonstrate the potential of *Herbes de Mallorca* in cocktails, as well as herbs, flowers and shoots, which are documented in Majorcan literature as ingredients that could be used to make homemade *Herbes de Mallorca*. We encourage you to make your own version.

Cheers!

Mae de Concha
Conselleria d'Agricultura, Pesca i Alimentació
(Balearic Ministry of Agriculture, Fisheries and Food)

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In Hispania, the collection of herbs has never failed, to the point that, at present, a drink of a hundred herbs to which wine with honey is added is served to the joyful banquets that are celebrated, a drink that is said to be healthy and pleasant, but of which one ignores the kind of ingredients that go into it: only the number is known, which is what, with great exaggeration, designates its name.

Pliny (23-79 BC)

1. Introduction

In the Balearic Islands, the tradition of using herbs dates back many centuries, as it is the case in the main Mediterranean cultures. Until recently, in our oldest pharmacies it was still possible to find a wide range of drinks and other syrups for healing purposes made with plants, roots and barks, according to the book *Els nostres arts i oficis d'antany* (Our arts and crafts of yesteryear), by J. Llabrés and J. Vallespir.

Herbes (herbs in Catalan)— liqour mixed and macerated with different aromatic plants— are part of the set of distilled spirits with a long tradition in the Balearic Islands, such as the Aniseed, Palo, Frígola, Cassalla, Gin, Llimoneta, Marrasquí, etc. They used to be drunk on an empty stomach, both sweet and dry, and were attributed digestive properties. This spirit drink, one of the most typical in Majorca ever since, used to be homemade in an artisanal way, with its own recipes.

Therefore, the Ministry of Agriculture, Fisheries and Food proudly presents this publication on the Herbes de Mallorca, which has been composed with the aim of presenting the uniqueness of this drink, both in terms of composition - which gives it its characteristic color, taste and texture — as well as its versatility when used as an aperitif, in cooking or in confectionery. In this way, we also seek to contribute to the publicizing of a product with a quality designation protected by a protected geographical indication since 2002. With the present edition, we intend to launch the publication in different languages, as well as modifying some aspects of a regulatory nature, to make it available to interested parties from other parts of the world, as we have seen with the public interest in recent years.

The book consists of ten chapters and an appendix. Herbes are defined, followed by a brief history of the origins (chapters 2 and 3); the manufacturing process is described in chapters 4 and 6 as well as the ingredients (Chapter 5); tips for consuming them are offered (Chapter 7); the labeling of the bottles is described (Chapter 8); it contains the list of manufacturers registered in the Register of Geographical Indication (Chapter 9); a bibliographic review (Chapter 10) and in the appendix, the plants that can be used to make Herbes de Mallorca are listed.

We hope that this publication will contribute to increase knowledge about one of the most emblematic liqueurs we have, and that its consumption, with common sense and moderation, will always be a feast for the palate. This should help to improve our gastronomic culture — everything that allows us to enjoy food and drink — which is one of the traits that most strongly identifies us and binds us more closely to our island.

The authors
Palma, December 2016

2. What are Herbes de Mallorca?

Herbes is a traditional Majorcan drink that unquestionably represents this island on a global level. It has always been made with anise - sweet, dry or a mixture of the two - and aromatic plants that are harvested in May, according to popular belief.

The ingredients and the guidelines that mark the production process have led to the popular belief that Herbes are counterparts of the well-known Catalan ratafia and other herbal liqueurs found in Valencia, Catalonia, France and Italy.

The regulations for Herbes de Mallorca define it as an aniseed spirit drink, with an alcohol content of between 20 and 50%, flavored with aromatic plants and optionally sweetened with sucrose.

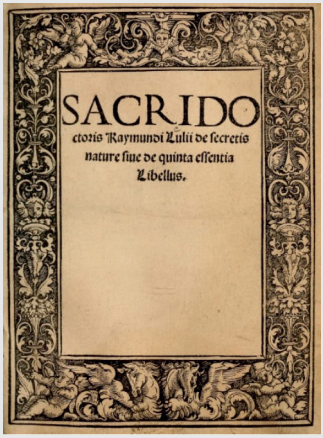
Herbes de Mallorca must contain at least seven aromatic plants that are harvested on the island of Mallorca: lemon verbena (*Lippia citriodora*), chamomile (*Matricaria sp.*), orange leaves (*Citrus sinensis*), lemon leaves (*Citrus limon*), rosemary (*Rosmarinus officinalis*), lemon balm (*Melissa officinalis*) and fennel (*Foeniculum vulgare*).

Depending on the alcohol content and sugar content, they are classified as follows:

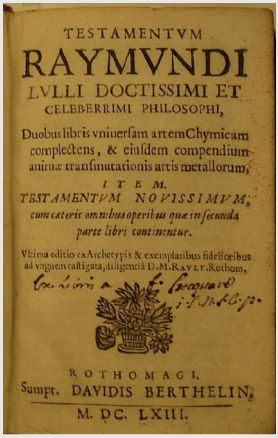
Sweet Herbes, with a minimum alcohol content of 20% and a minimum sugar content of 300 g / l.

Semi Dry Herbes, with a minimum alcohol content of 25% and a sugar content between 100 and 300 g / l.

Dry Herbes, with a minimum alcohol content of 35% and a maximum sugar content of 100 g / l.



Liber de secretis naturae seu de quinta essentia



Testamentum novissimum

3. Origins

The history of Herbes de Mallorca begins, alike the one of most Mediterranean spirits and liqueurs, linked to the world of wine: in ancient times the Greeks and Romans already knew alcoholic beverages made from wine, herbs and spices (geographer Pliny refers to beverages such as *centerbe* (hundred herbs), *vinus absinthatus, excentum erbis*, etc.)

The elaboration of these wines, prepared mainly for therapeutic purposes, reached its maximum splendor in the second half of the thirteenth century, with the figure of the doctor Arnau de Vilanova and his book *"Libre de vinis"*. In it, he describes many recipes for medicinal wines (made from horse-heal, lemon balm, etc.) as well as sweet and aromatic wines, which were served at the court (hippocrass, mulsum, etc.).

These drinks, which at first were a privilege only within the reach of the aristocracy, eventually became available to the rest of the population. In the sixteenth century, many of the drinks that have persisted almost to our time were already known and can be found in today's Majorcan recipes, such as *piment* (hippocrass), *vi dels àngels* (wine of the angels), *vi de malalt* (wine of the sick), *hidromel* (mead), etc.

On the other hand, at the end of the thirteenth century, the process of distillation became known in Majorca. In the pseudolullic alchemical works (the attribution of alchemical works to our omniscient Ramon Llull is an indisputable reality of difficult explanation) *"Testamentum novissimum"* and *"Liber de secretis naturae seu de quinta essentia"*, the technique of extracting alcohol from wine, which was learned from Arabic texts, is described.

These works refer to products, in principle for medicinal use, that gradually entered the food field:

- Aqua vitae, a first distillation brandy.

- Aqua ardens, a second or third distillation brandy.

Herbes were probably developed as a concoction by Majorcan pharmacists at the end of the 16th century during the dry law, which, according to the documents in the archive of the kingdom of Majorca, only allowed the dispensing of brandy in pharmacies, as long as it was sold as a medicine.

During the seventeenth century, this medicine used as a preservative in many pharmaceutical remedies became very popular and was consumed excessively in clandestine. This forced the court of the city and the kingdom of Majorca to prohibit, even apothecaries, from prescribing brandy to anyone, whatever their degree, status or condition.

Subsequently the representatives of the Majorcan countryside presented different writings in defence of the brandy:

> Wine and brandy are of such sustenance that a person who drinks, eats a piece of bread less than another who does not drink it.
>
> Since the wine of this island is of little confidence, the farmers are confident to make brandy when the wine goes bad. If brandy is to be removed, the vineyards must be closed, the wine will be missing and we will have to supply it from outside Majorca.
>
> Ever since wine is harvested in Majorca, we experience that humble people in the countryside are more well-off because they all have a lot of work, such as pruning, weeding, digging, thinning, making barrels and cups, delivering the wine and other activities, so that before there was wine there were infinitely poor people in the villages who begged (door to door) for alms, and now there is hardly anyone in need for charity.
>
> Consumed and drunk with moderation and prudence,it is true that it preserves health, prolongs life and banishes diseases.
>
> Medicine, sustenance and livelihood... it does not seem appropriate to take away the fruits so necessary for the sustenance of human life.
>
> Of every eight people who drink brandy there are seven who benefit and for whom it is of great utility.

After a while, and with a normalized situation, the spirits and wine needs of the time meant that more vineyards were established, almost dominating the whole island of Majorca; Binissalem, Alaró and Felanitx took the lead.

In the beginning, the wines produced were of low alcohol content and had no capacity for ageing; the surpluses could not withstand the first heat of summer and had to be transformed into brandy if they were not to be lost. In 1800 there were

about one hundred and fifty stills in Mallorca, with an approximate production of seven hundred and eighty thousand liters per year.

Municipality / County	Quarterades* of sown vineyards (year 1800)	Number of stills (year 1800)
Binissalem	1.850	2
Santa Maria	3.000	2
Porreres	800	36
Felanitx	10.000	65
Llucmajor	5.000	44

*Majorcan square measure – one quarterada = 7103 sqm

Despite all these initial setbacks, Majorcan wines improved their quality, were accepted and served as a substitute for French and peninsular wine during the phylloxera plague in the nineteenth century. Gradually, the production and export of spirits grew until the end of the 19th century, when the liquor industry was established in Majorca; Herbes were developed and popularized.

In 2002, the Order of the Minister of Agriculture and Fisheries of September 30th was published, recognizing the geographical name Herbes de Mallorca and approving its regulations (BOIB no. 122, of 10 October 2002). But to comply with EU regulations, in 2014 a new technical file of protected geographical indication of Herbes de Mallorca had to be published, which was included in the Order of the Minister of Agriculture, Environment and Territory of February 6th, 2014 approving the technical file of the geographical indication Hierbas de Mallorca/Herbes de Mallorca and repealing the previous one. There are currently six distilleries that produce Herbes.

4. Distillation

When aromatic plants (anise seeds, star anise, lemon peels, etc.) are macerated in a mixture of water and alcohol, a physicochemical extraction process occurs in which alcohol plays the main role; as in perfumes, it is a solvent capable of capturing most of the aromas and fragrances found in plant products.

To separate alcohol and the aromas that accompany it from the other unwanted components that may be present in the macerate, Majorcan distillers have used, and still use, the distillation technique: a method of separation-purification based on the different boiling temperatures of water, alcohol and aromas.

Thus, when the macerate (a mixture of water, ethyl alcohol, and plants, such as anise seeds, for example) is heated, the first vapours that are generated are rich in the products that first boil, that is, the ethyl alcohol and the volatile aromas dissolved in it. Then these vapours, which are rich in alcohol and aromas, are brought to a cold place, to return them to the liquid state. This separates the water from the alcohol.

Product	Boiling point [ºC]
Ethyl aclohol	78,5
Water	100

To be able to do all this in one go, the industrial producers use stills, which are copper devices generally made up of four parts:

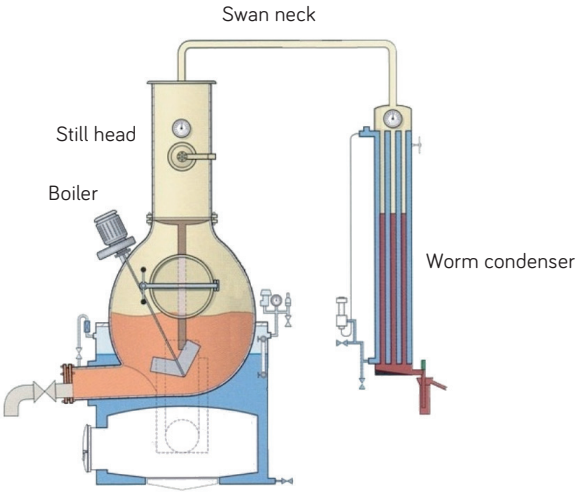
- boiler
- still head
- swan neck
- worm condenser

Water, alcohol and macerated vegetable products are introduced into the boiler til up to three quarters of its capacity. After at least twenty-four hours, the boiler is heated (either with direct fire or in a water bath). When the macerate begins to boil, the flavoured alcoholic vapours start to be released.

From the boiler, the vapours pass to the still head. The walls of the still head have a purifying function, as they are much narrower than those of the boiler. Therefore, part of the distilled vapours return to the boiler by condensation and part go to the worm condenser.

The conduit that carries steam from the still head to the cold water tank is called the swan neck, as it usually has this shape.

The worm condenser, which is usually found in a container with cold water, which must be changed during distillation, has the function of condensing the vapours that reach it; that is, to make the vapour liquid.



Although the ancients were mistaken in the belief that they had obtained the fifth essence or the remedy against all evils, they have left us as a legacy a whole world of aromas and smells, as the fruit of their perseverance and curiosity.

5. The seven herbs

Lemon verbena

Family: *Verbenaceae*
Genus: *Lippia*
Scientific name: *Lippia citriodora / Lippia triphylla*
Common Catalan name: herbalduïsa, marialduïsa.
Common Spanish Name: hierba cidrera, hierba de la princesa, hierbaluisa.

Botanical description: Small shrub that can reach up to two meters in height, with spear-shaped leaves, about ten centimetres long, which are presented in groups of three. It blooms in late spring and summer, and has small, lilac flowers, grouped in inflorescences at the end of the stems.

This plant, native to tropical America, has adapted very well to the Mediterranean climate, which allows it to be grown in orchards and gardens, as an aromatic ornamental plant or for its medicinal properties.

How is it used? For the production of Herbes the leaves are used, which give off a pleasant lemon scent.

Medicinal properties: It is considered a stomach tonic, antispasmodic and carminative (promotes the expulsion of gases from the digestive tract); it is also indicated for different types of nervous disorders.

Chamomile

Family: *Compositae* (*Asteraceae*)
Genus: *Matricaria*
Scientific name: *Matricaria sp.* (in the Balearic Islands the common name of chamomile also corresponds to Santolina chamaecyparissus)
Common Catalan name: camamil·la, camamilla blanca, camamilla de muntanya o de Maó, espernallac, herba de Sant Joan, botja de Sant Joan, flor de Sant Joan, broida femella, camamilla groga, cordonet.
Common Spanish Name: manzanillera, manzanilla, brótano hembra, brótano, abrótano montesino o serrano, hierba lombriguera hembra, hierba piojera, ciprés bajo, hierba supresillo, guardarropa, paciencia, escoba mujeriega, boja, ontina de cabezuelas.

Botanical description: Grey bush that can reach a meter in height, with completely divided leaves, placed in several rows of no more than one or two millimetres. It can be covered with a very thick white cloth. Flowering is on Saint John's Day, and for much of the summer it gives rise to yellow inflorescences, in the form of small, very aromatic flower heads.

Chamomile has a wide distribution in the Balearic Islands: it is found naturally in the coastal area, boulders and rocks, and also grown in gardens for its ornamental, aromatic and medicinal properties. Santolina Chamaecyparissus is an endemic variety that is included in the Balearic Catalog of Protected Species.

How is it used? The inflorescences, which are cut from the stem of the plant, are used to make Herbes.

Medicinal properties: The tea made from the flowers is used for stomach or digestive and antispasmodic purposes, and also to fight intestinal worms.

Fun fact: There is a belief that in order to enjoy the digestive properties of chamomile, an odd number of inflorescence balls must be infused because otherwise it hurts the stomach and twists.

Orange leaves

Family: *Rutaceae*
Genus: Citrus
Scientific name: *Citrus sinensis*; is frequently considered a variant of Citrus aurantium
Common Catalan name: taronger dolç.
Common Spanish Name: naranjo, naranjo de la China, naranjo dulce.

Botanical description: A small tree, native to Asia, with a round, broad, elliptical evergreen crown. The fruit, the orange, is highly prized for its gastronomic properties because of its sweet taste. It is widespread in the Balearic Islands, cultivated in orchards and gardens.

How is it used? In most recipes for Herbes, the leaves of the tree are used, but there are also recipes in which the flowers or the peel of the fruit are used.

Properties: Different parts of the tree have different medicinal properties: the fruit of the orange tree is very rich in vitamin C and is recommended in case of avitaminosis and, according to Dioscorides, to avoid nausea in pregnancy; decoction of the orange peel has antidiarrheal and cholesterol-lowering properties, while an infusion of flowers has sedative, hypnotic and antispasmodic properties; the decoction of the leaves is attributed aperitive, digestive facilitating and vasoprotective properties; in the seeds, Dioscorides attributed properties of resistance against poison, if they were drunk with wine.

Fun fact: Orange wood has traditionally been used to make kitchen utensils.

Lemon leaves

Family: *Rutaceae*
Genus: *Citrus*
Scientific name: *Citrus limon*
Common Catalan name: llimonera, llimoner.
Common Spanish Name: limonero

Botanical description: Small tree that can reach 3-5 meters in height, native to Southeast Asia, with evergreen leaves, pale green and elliptical and ovate, with a serrated and toothed margin. It blooms regularly, and produces white flowers, which appear alone or in clusters. The fruit, lemon, yellow in colour and rough or smooth skin, is highly prized for its gastronomic properties due to its sour taste. It is widespread in the Balearic Islands, grown in orchards and gardens.

How is it used? The leaves of the tree are used in most recipes for Herbes, but there are also recipes in which lemon peel is used and even some which call for a whole small lemon.

Properties: The infusion of lemon peel has vasoprotective properties, while the juice, due to the high concentration of vitamin C, is antiscorbutic; acidity makes it antiseptic and antibacterial for mouth, eyes, ears, wounds and infections.

Fun fact: Lemon wood has traditionally been used to make kitchen utensils. The essence of the fruit is removed from the peel, used in perfumery and as a flavouring.

Rosemary

Family: Labiatae (*Lamiaceae*)
Genus: *Rosmarinus*
Scientific name: *Rosmarinus officinalis*
Common Catalan name: romaní, romer, romanyí, romanill.
Common Spanish Name: Romero.

Botanical description: Small shrub with linear leaves, with a whitish, hairy obverse. It has blue flowers, which naturally bloom almost all year round. The most characteristic is the smell, of camphor, and the bitter taste, which has made it traditionally used for medicinal and culinary uses. It can be found throughout the Mediterranean in the wild, or used as an ornamental plant in gardens.

How is it used? The whole plant is used to make Herbes, except for the roots: one or two rosemary sprigs are put in per litre of anise, although preferably only the leaves are used, which is where we find the aromatic compounds. Since it contains a lot of tannin, an excess of rosemary can give a bitter taste to the concoction.

Properties: It is highly valued for its medicinal properties; in baths it is beneficial against skin diseases, and its essential oil is toning and suitable for periods of convalescence and physical exhaustion; it also restores the menstrual cycle and stimulates bile secretion.

Fun fact: During the 16th century, the Queen of Hungary's Water was prepared by distilling rosemary flowers with alcohol. This preparation was attributed great cosmetic virtues to keep the skin of the ladies young.

Lemon balm

Family: *Labiatae* (*Lamiaceae*)
Genus: *Melissa*
Scientific name: *Melissa officinalis*
Common Catalan name: abellera, aronjina, citronella, melissa, tarongina, taronjí
Common Spanish Name: toronjina, cedrón, cidronela, limonera, melisa, toronjil

Botanical description: Lemon balm is a herb that is renewed every year with tender shoots when spring arrives; the stems, quadrangular and covered with hairs, can reach 80 centimetres in height. The leaves are arranged opposite each other, are very hairy and can grow up to eight centimetres. It blooms during the summer; it has white flowers that appear in groups of three at the base of the leaves. This plant has a pleasant aroma reminiscent of lemon. It is often grown in gardens.

How is it used? Alcoholic infusion or distillation is used to extract the essence.

Properties: Baths with lemon balm have antiseptic, antifungal and antiviral properties. It is used in infusions in cases of anxiety and stress, as it has sedative and antispasmodic properties.

Fun fact: The name melissa comes from the fact that it is a plant much appreciated by bees (mel = honey). Since the 18th century, the various Hispanic pharmacopoeias have contained Carmen water or Carmelite water (from the original formula of the Barefoot Carmelites from the 16th century): it is distilled with alcohol at 80º, lemon balm, lemon peel, orange, nutmeg, cilantro and cinnamon bark. It is popularly used as a remedy for indigestion, syncope, nervous breakdowns, etc.

Fennel

Family: *Umbelliferae* (*Apiaceae*)
Genus: *Foeniculum*
Scientific name: Foeniculum vulgare
Common Catalan name: fonoll, fonollera, herba de les vinyes.
Common Spanish Name: hinojo.

Botanical description: Very common plant on roadsides and in abandoned fields. It has large split leaves, long and thin, reminiscent of hair. It blooms in summer; it has yellow flowers and a strong smell of anise. It is a widespread plant in the Balearic Islands.

How is it used? Alcohol-infused seeds are mainly used to make liqueurs, although other parts of the plant are used in various preparations.

Properties: The seed poultice applied to the eyes has ophthalmic properties; the decoction of the fruit is used as a cure for pharyngitis and as a carminative. The essence has expectorant properties.

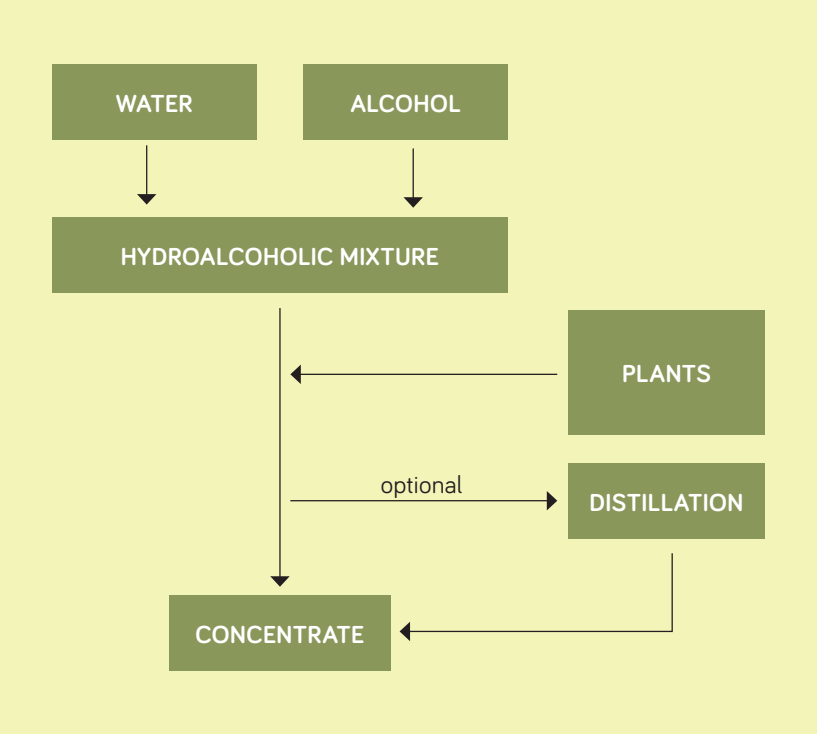
Fun fact: During the Middle Ages it gained fame as a cure for vision problems; mothers chewed it and took a deep breath in their children's eyes, believing that with this practice they kept them from having ophthalmic problems.

6. How to make Herbes de Mallorca

The magic surrounding the preparation of this drink lies in when, how and in what proportions the basic ingredients are combined:

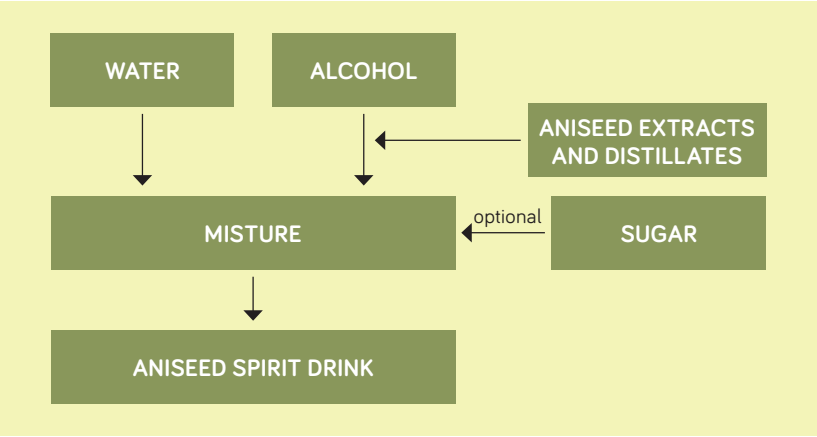
Water
Sucrose (sugar)
Alcohol of agricultural origin (ethanol)
Aniseed spirit drink
Aromatic plants (at least the mandatory seven indicated in the regulation)

1. The first step, and the most important, is the preparation of the concentrate: a hydroalcoholic solution (mixture of water and alcohol) to which the plants are added in the right proportion and left to macerate for a determined time. Then, if desired, the macerate can be distilled. From this process, a concentrate is obtained.

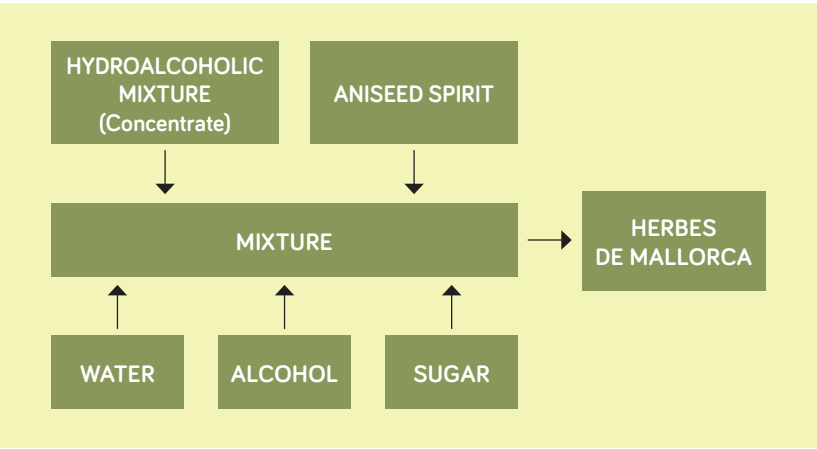


2. The second step is the preparation of the aniseed spirit drink (aniseed), which results from properly combining water, agricultural alcohol, sugar and different types of anise extracts and distillates to flavour the drink.

The following flowchart indicates how this can be done:



3. Once the first two steps have been completed, the third and last step begins, in which the concentrate and the aniseed are mixed with water, sugar and alcohol in the exact proportions, in order to obtain the drink with the flavour, the alcohol content and sugar content desired by each manufacturer.



7. How to drink Herbes de Mallorca

The manner of drinking Herbs in Mallorca has evolved, as has gastronomy. A few years ago, Herbes de Mallorca began to be introduced into cocktails, thanks to the fact that their aromatic and gastronomic qualities can be enhanced when combined with other liqueurs and syrups.

Here are eight combinations that show off the potential of Herbes de Mallorca in cocktails:

Cocktail: **Sweet Charly**

Ingredients
8 cl of Sweet Herbes de Mallorca
6 cl of Blue Curaçao
2 cl of London Gin
8 cl of egg white
Half a squeezed lime
10 leaves of mint

Presentation
Tumbler
Mint leaf and a lime cest spiral

Preparation
In shaker; double strained

Mixologist
Marga Daniel, Department of Catering at the School of Hospitality of the Balearic Islands (UIB)

Cocktail: **Bescuit d'Herbes Mesclades**

Ingredients
8 cl of Semi Dry Herbes de Mallorca
6 cl of Grand Marnier
2 cl of sweet vermouth
The juice of 1/2 tangerine
8 cl of egg white
20 fresh oregano leaves

Presentation
Martini glass
Grated tangerine cest

Preparation
Shaker

Mixologist
Marga Daniel, Department of Catering at the School of Hospitality of the Balearic Islands (UIB)

Cocktail: **Flaó Còctel**

Ingredients
3 cl of Dry Herbes de Mallorca
5 cl of cream
2 cl of mint liqueur

Presentation
Martini glass

Preparation
Shaker

Mixologist
Vicente Ribas, Department of Catering at the School of Hospitality of the Balearic Islands (UIB)

Cocktail: **Romani Sour**

Ingredients
4 cl of Sweet Herbes de Mallorca
4 cl of rosemary infused vodka
2 cl of lemon juice
A touch of simple syrup

Presentation
Tumbler
Maraschino cherry
Charred rosemary sprig
Crushed Ice

Preparation
Shaker

Mixologist
Dani Ros, Department of Catering at the School of Hospitality of the Balearic Islands (UIB)

Cocktail: **Herbs & Cherry**

Ingredients
4 cl of Dry Herbes de Mallorca
1 cl of lime juice
2 cl of simple syrup
4 cl of cherry liqueur

Presentation
Martini glass
Strawberries

Preparation
Boston shaker

Mixologist
Lorena Romo, Department of Catering at the School of Hospitality of the Balearic Islands (UIB)

Cocktail: **Red Drinks**

Ingredients
4 cl of Dry Herbes de Mallorca
6 cl of Pisco
4 cl of passion fruit syrup
A touch of grenadine
A touch of lemon juice
Fill up with 7 Up

Presentation
Balloon glass
Strawberries

Preparation
Shaker

Mixologist
Antònia Sastre, Department of Catering at the School of Hospitality of the Balearic Islands (UIB)

Cocktail: **Mallorca Caribbean**

Ingredients
4 cl of Dry Herbes de Mallorca
4.5 cl of passion fruit pulp
1 cl of white rum
Fill up with soda

Presentation
Tumbler
Mint and lime

Preparation
Shaker

Mixologist
Moisés Artés, Department of Catering at the School of Hospitality of the Balearic Islands (UIB)

Cocktail: **Palo Spritz**

Ingredients
4.5 cl of Dry Herbes de Mallorca
1 cl of Palo de Mallorca
4 cl of violet syrup
1 cl of vodka
Fill up with cava

Presentation
Balloon glass
Crushed ice
Mint leaves

Preparation
Shaker

Mixologist
Moisés Artés, Department of Catering at the School of Hospitality of the Balearic Islands (UIB)

8. Label and logo

The regulation of Herbes de Mallorca (BOIB no. 36 of March 14, 2014) indicates that the labeling of Herbes de Mallorca, in addition to complying with the general rule of labeling, presentation and advertising of food products, must meet the following characteristics:

• The letters of the denomination “Herbes de Mallorca” on the label must be at least 2 mm in size.

• The name “Herbes de Mallorca” may be followed by the description of the type of Herbes (sweet, semi dry or dry), according to the classification provided for in section 3.c of the Regulations.

• Bottles must be provided with a label or counter-label numbered with an alphanumeric control code and the logo adopted by the geographical indication, which is as follows:


100
90
80

9. Producers of Herbes de Mallorca

The companies listed in the register of the geographical indication Herbes de Mallorca, managed by the Ministry of Agriculture, Fisheries and Food of the Government of the Balearic Islands, are the following:

Dos Perellons
Passatge particular, 3-5 (polígon de Son Castelló). 07009 Palma
Phone: 971 43 08 50 Fax: 971 43 08 54
www.dosperellons.com
dosperellons@dosperellons.com

Antonio Nadal Destil·leries (Túnel)
C. dels Conradors 22-24 (polígon de Can Rubiol). 07141 Marratxí
Phone: 971 60 44 60 Fax: 971 22 62 01
www.tunel.com
info@tunel.com

Destil·leries i cellers Jordi Perelló
C. de la Mar Mediterrània, 48-50 (polígon de Son Bugadelles).
07180 Santa Ponça (Calvià)
Phone: 971 69 90 17 Fax: 971 69 77 26
www.trescaires.com
trescaires@trescaires.com

Licores Morey
Av. de 16 de Juliol, 54. 07009 Palma
Phone: 971 43 63 20 Fax: 971 43 63 26
www. Licoris.com
inlima@licoris.com

LIMSA
C. dels Licorers, s/n (polígon industrial). 07141 Marrratxí
Phone: 971 60 44 88 Fax: 971 60 47 02
bernatalomar@terra.com

Licores Moyà
C. de 31 de Març, 11. 07570 Artà
Phone: 971 83 60 38 Fax: 971 83 52 80
www.moya.es
moya@moya.es

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Annex
Ingredients for making Herbes de Mallorca found in Majorcan literature

Green apricot - slices	Cloves
Sweet yarrow - sprout	Costmary - leaves
Anise - umbel	Rustyback- shoots
Anise - seeds	Wormwood - shoots
Star anise - seeds	Blackberry - shoots
Nutmeg - fruit	Grey-leaved cistus - shoots
Green walnut - fruit	Eucalyptus - leaves
Smilax - bud	Thyme - shoots
Basil - shoots	Fennel - shoots
Arbutus - berries	Sea fennel - shoots
Borage - flowers	Wild Strawberries - fruits
Cocoa - beans	Carob- fruits
Coffee - beans	Juniper - berries
Polypody - shoots	Alypo Globe Daisy - shoots
Chamomile - flowers	Lavender - shoots
Giant cane- leaves	Balearic Pincushion Flower - shoots
Cinnamon - stick	Peppermint - leaves
Indian cress - flowers	Lemon verbena - leaves
Thistle - lilac flower	Ivy - leaves
Erica multiflora - shoots	Lemon tree - leaves
Cherries - fruits	Lemon - peel

Lemon tree - flowers

Laurel - leaves

Strawberry - fruit

Pomegranate - seeds

Pomegranate tree - flowers

Tangerine tree - leaves

Lentisk - shoots

Mint - leaves

Blackberry - fruit

Marjoram - shoots

Pellitory - shoots

Myrtle - shoots

Medlar - fruit

Medlar - leaves

Medlar - stones

Walnut leaves

Olive tree - leaves

Oregano - leaves

Nettle - leaves

Pine - needles or shoots

Rosemary - shoots

White rose - petals

Honeysucle - leaves

Rue - shoots

Summer savory - shoots

Sage - leaves

Senyorida de Lluc - shoots

Orange tree- flowers

Orange tree - leaves

Orange tree - shoots

Orange - peel

Majorcan tea - leaves

Linden - leaves

Herniaria cinerea - shoots

Yellow restharrow - roots

Olive tree - leaves

Vanilla - sticks

Tree mallow - leaves

Sourgrass - leaves

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