



Panduro

Vigneron: Ibon & Henrik

Location: Mallorca / Jumilla

Size of Domaine: 4 ha

Terroir: -

Viticulture: -

Ibon and Henrik are the creative duo behind the nomadic and deeply expressive project known as Panduro Vinos. Splitting their time between the rugged, high-altitude landscapes of Jumilla and the island terroir of Mallorca, they focus on recovering old, neglected vineyards that others have deemed too difficult to farm. Their work is a deliberate move away from the heavy, over-extracted styles often associated with these regions, opting instead for freshness and varietal clarity.

Managing a total of four hectares, they work primarily with indigenous varieties such as Monastrell in the southeast and Callet or Mantonegro on the island. They treat each plot with a focus on soil health and vitality, allowing the vines to find their own balance within these harsh, sun-drenched environments. By keeping yields low and focusing on manual labour, they ensure the fruit arrives at the cellar with its natural energy intact.

In the cellar, Ibon and Henrik are champions of a hands-off approach. They prefer shorter macerations and use neutral vessels like stainless steel or used oak to ensure the sun-baked Mediterranean fruit stays bright and crunchy rather than weighed down. Fermentations are always spontaneous, and they strictly avoid the use of any additives or industrial techniques.

The resulting wines are a revelation of lightness and tension. They defy expectations of their respective regions, offering a fluid, elegant profile and a distinct sense of place. Panduro Vinos represents a modern, thoughtful wave of Spanish winemaking that prioritizes drinkability and soul, proving that even in the warmest climates, wine can be made with immense finesse and precision.