

# BERMEJO MALVASÍA NATURALMENTE DULCE



## GRAPE VARIETIES

100% Malvasía Volcanica.

## SOIL

Volcanic ash covering loam-lime-clay nutrient rich soil.

## VINIFICATION

The Malvasía grapes are harvested late and the wine is left to ferment slowly until the yeast dies off, leaving at least 125g of residual sugar per litre. The wine is then aged in a solera system.

## THE VINEYARDS

Holes are manually dug through the layers of lava that cover the land to get to the topsoils where the vines are then planted. Volcanic ash retains the water and its porosity allows it to drain into the soil below and at the same time prevents the evaporation from the sun. The vines are on original rootstock. Low yields from 500kg to 1,500kg grapes per hectare.



## TASTING NOTES.

Orange-gold. Aromas of ripe fruit (papaya, custard apple, compote) orange marmalade, and gingerbread with floral notes. On the palate sweet fruit, flowers and honey balanced with citrus and a tangy acidity and rounded off with notes of spice. Complex with some nuttiness from the solera aging.