

## BERMEJO MALVASIA SECO



### GRAPE VARIETIES

100% Malvasia Volcanica.

### SOIL

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

### VINIFICATION

Hand-picked, once it enters the cellar, it is pressed and cooled and whole bunches are selected, avoiding any movement that might damage them. In the alcoholic fermentation Bermejo Malvasia Seco ages with its fine lees and does not undergo clarification.

### 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.

Attractive yellow, greenish colour and with a great aromatic complexity. Very fruity at the beginning, with lemon and mango nuances with a finishing flavour of fine floral aromas. Smooth and glyceric with notes of lemon, dry grass and peach skin, develops a large and very varietal ending - crisp, dry, and full of minerality.