



BODEGAS
MÁS QUE VINOS
creadores de recuerdos



LA MALVAR DE MÁS QUE VINOS 2016

Grape variety: 100% Malvar, indigenous grape variety of the region of Toledo.

Vineyards: 50-year-old bush vines. Ecological vineyards. Lime soils at 750 m. above sea level. Continental climate.

Yield: 2000 kg/ ha.

Harvest: Manual harvest at the end of September.

Fermentation: Cold maceration of grapes for a few hours, soft pressing and natural fermentation in new French oak barrels and amphora.

Barrel: *sur lie* until April.

TASTING NOTES

Colour: Light yellow with green hue at the edge.

Nose: Fresh aromatic herbs like mint, mixed with light citric notes and an elegant toasting.

Palate: Subtle and elegant, medium-light body, characterized by wild chamomile and aniseed flavours. The finish is velvety and marked by a delicate acidity.

Temperature: 14-16°C.

Food pairing: Seafood, small feather game such as partridge and quail.

Accolades:

Wine Advocate December 2017: 90 Points.

