

MALVASÍA CLÁSICO

VARIETY

100% Malvasía Aromática from Finca Mazapé.
Ungrafted grapevines.

Finca Mazapé is in the village of San Juan de la Rambla, in the northwest of Tenerife. The plot is on a cliff overlooking the sea, at 150 metres above sea level.

SOIL

Volcanic young soil, sandy with good drainage and very rich in minerals.

WEATHER

Oceanic subtropical weather, north-facing. Low altitude. Mild climate influenced by the ocean breeze. Average temperature between 19°C and 23°C. Average annual precipitation is 200 mm.

VITICULTURE

We apply a sustainable viticulture, not using synthetic chemical products. Diseases are prevented with natural products. In the vineyards no herbicides are applied.

VINIFICATION

Naturally sweet, with no addition of sugar nor alcohol. Late harvest. The over ripen grapes are manually harvested in different days and transported to the winery in 18Kg crates.

The winemaking process starts with the grapes cooled between -5°C to 0°C, avoiding oxidations. No sulphites are added.

Fermentation in stainless steel tanks under temperature controlled conditions. We stop the fermentation with cold when the sugar level is 65gr/l. Aged for 18 months in more than 2 years old French oak barrels.

All our wines ferment with its indigenous yeasts. No animal origin clarifying agents are used. The addition of sulphites before ageing and bottling is minimal.



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Variety 100% Malvasía Aromática

Vineyard Finca Mazapé - San Juan de la Rambla

Training method Parral bajo

OENOLOGICAL PARAMETERS

Alcohol 15% Vol.

Total Acidity 5,9gr tartaric/l

pH 3,6

Residual sugar 65 gr/l

TASTING NOTE

Appearance Golden yellow. Bright and clear.

Aroma High and well-balanced aromatic intensity. Outstanding floral aromas, dried apricot and bitter orange peel.

Taste Well-balanced and intense.

Service 8°C

Pairing suggestion Aperitif and after-dinner. With foie, cheeses and desserts.

Packaging Bordeaux bottle of 0,50l in boxes of six. Every vintage is a limited edition. Each bottle is numbered on the label.

The stairway on the label is an allegory of the terracing style agriculture and our terroir. The clouds, under the Teide volcano, represent the Trade Winds that allow us to grow vines.