

## MALVASÍA AROMÁTICA AFRUTADO

### VARIETY

100% Malvasía Aromática from Finca Mazapé, Finca Juanelo and Finca San Juan Degollado. 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. Finca Juanelo is next to Mazapé. Finca San Juan Degollado is in Garachico, at 160 metres.

### SOIL

Volcanic young soils, 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

Manual harvest in August. The grapes are 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 is 26gr/l.

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



DO	DOP Islas Canarias - Tenerife
Variety	100% Malvasía Aromática
Vineyard	Finca Mazapé, Finca San Juan Degollado and Finca Juanelo
Training method	Parral bajo

### OENOLOGICAL PARAMETERS

Alcohol	12% Vol.
Total Acidity	5,9 gr tartaric/l
pH	3,3
Residual sugar	≤ 26 gr/l

### TASTING NOTE

Appearance	Straw yellow. Bright and clear.
Aroma	High and well-balanced aromatic intensity. Outstanding floral aromas, dried apricot, bitter orange peel and terpenic aromas.
Taste	The good balance between residual sugars and its acidity make this wine very appetizing.
Service	9°C
Pairing suggestion	Aperitif. White meats, fish in sauce and cheeses.

**Packaging** Bordeaux bottle of 0.75l in boxes of six. Magnum bottles individually boxed. Every vintage is a limited edition and every 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.