



LA MALVAR DE MÁS QUE VINOS 2025



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

Vineyards: 50-year-old 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: Natural fermentation in amphorae with some whole clusters.

Ageing: Sur lie until March partially in amphorae and barrels

TASTING NOTES

Colour: Light yellow with green hue at the edge.

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

Palate: Subtle and elegant, medium-light body, characterized by wild chamomile, yellow fruit 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.