

MALVAR A LA SOMBRA DE LOS PINOS 2024

Grape variety: 100% Malvar, a local variety from Toledo.
Vineyard: Single vineyard. The grapes come from the vine rows on the upper slope, growing beneath the pine trees.
Yield: 2,000 kg/ha.
Harvest: Hand-harvested in early September.
Fermentation: Spontaneous fermentation in amphora, with a proportion of whole grapes.
Ageing: Sur lie in amphora until March, then aged for 12 months in small new barriques.

TASTING NOTE

Colour: Bright yellow.
Nose: Wild herbs such as chamomile and thyme, paired with pear and elegant toasting.
Palate: Aromas of yellow stone fruit such as mirabelle plum and pear, combined with honey, walnut, vanilla and toffee. The finish is full-bodied and creamy, marked by good length and pleasant acidity.
Serving temperature: 16 °C.
Food pairing: Bouillabaisse, tuna, feather game, duck, veal dishes.

Wine Advocate: 92 points

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