







Wine

Laventura Malvasia 2022

Varieties

Malvasia de Rioja (Alarije) 100%

Origin

Leza - Rioja Alavesa

Production

864 Bottles

Vineyard

This is our interpretation of this indigenous grape variety named Malvasia de Rioja, otherwise known as Alarije in other parts of Spain. We aim to reflect the characteristics of the old clones of this grape variety from our vineyards that are planted on the white limestone slopes of the Sierra Cantabria Mountain range in the north of Rioja Alavesa. We select the old low yielding dry land farmed bush vines for this wine.

Cellar

The grapes are destemmed and berry sorted before being fermented in concrete tanks for 10 days. We pump over once a day during the fermentation to homogenize and monitor the fermentation. The tank is then pressed and the wine is racked clean and left to age in a concrete egg for one year on the gross lees. In the cellar we aim to maintain the fruit and express our impression of the terroir and vintage in Rioja.

Tasting note

This wine has a golden colour with primary fruit aromas of orange peel, grapefruit and quince. Some secondary aromas of brioche are present from the ageing on the lees. It has a medium palate, medium acid and medium alcohol with a nice round mouth feel.

Allergens

Contains sulphites

Energy

68 kcal/100ml



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Alcohol 12,0% - Total Acid 5,9 g/l - pH 3,3 - RS 1.0 g/l - Total SO2: <30 mg/l

Bottle Barcode: 8415001432262 - **Case Barcode:** 18415001432269 - **Lot #:** LM22 - **Consumer information:** Intended for the adult population who do not suffer from allergies or intolerances to sulphites. Not recommended for pregnant women. Product ready for consumption. Keep in a cool, dry place, protected from light and without vibrations.



