DELMORO BLANCO - LA COMARCAL

Valencia

APPELLATION: Vino de España

BLEND: Malvasia (80%), Macabeo (10%), Chardonnay (10%)

WINEMAKER: Javi Revert and Victor Marqués

VINEYARD:

Grapes are sourced from vineyards around the Alforins Valley, at around 600 metres above sea level. Vines are between 10-35 years old and soils are calcareous clay. The climate here is Mediterranean, with hot dry summers and cooler winters.

VITICULTURE:

All vineyard work is by hand. Farming is certified organic by Ecocert.

WINEMAKING:

The grapes are hand harvested, direct-pressed and settled for 12 hours. The varieties are fermented separately in stainless steel with wild yeasts. The wine avoids MLF and stays on its lees for five months before blending. It's bottled unfined and with a light press filtration and only small amounts of sulphur added.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

A wine with plenty of personality, think a mix of tangy tropical pineapple, apricot stone fruit and a twist of fennel seed. Mediterranean in character with plenty of vibrancy.