LIVVERÁ MALVASÍA – ESCALA HUMANA

Mendoza



APPELLATION: Uco Valley

BLEND: Malvasia

WINEMAKER: Germán Masera and Ayelén Bonetto

VINEYARD:

The fruit comes from El Zampal, Tupungato, located at around 3900 feet. It contains 19 rows of Malvasía originally from Sitges, planted in 1923. The vines are trained using low trellis, in clay-loam soils.

VITICULTURE:

Escala Humana work using organic practices, with huge respect for the land they farm on. The winery has done extensive research into the flora, fauna and soil of their estate to ensure their work is performed in harmony with the surrounding environment. The grapes are harvested by hand.

WINEMAKING:

Malvasía is one of the last varieties harvested each vintage. In the winery it is destemmed and fermented on its skins for 90–120 days, depending on the vintage. It is then pressed, with 50% going to used French oak barrels and 50% to concrete eggs for a winter's ageing.

TASTING NOTES:

A floral and exotic wine with ginger, geraniums and citrus notes coming to the fore. Refreshing and bright, the juicy fruit and complex spice means this punches well above its weight.

WEBSITE: https://escalahumanawines.com/en/

This wine is suitable for vegans and vegetarians.