

LA TEMPTACIÓ



The Palmera vineyard tempted us to vinify the essence of Malvasia de Sitges, for the purpose of rediscovering this variety that is scarce in our territory and needs to be preserved. It is a white wine that evokes the most representative Mediterranean aromas, at the same time as some tropical ones. A wine that whenever you taste it you will not be able to stop.

100% MALVASIA DE SITGES
ORGANIC
D'UNA VINYA UN VI - LA PALMERA VINEYARD
D.O. PENEDEÈS

WINEMAKING:

A cold-prefermentative maceration of the skins is carried out directly in the press, thus achieving the most intense and unique aromas of Malvasia de Sitges. Fermentation takes place at a controlled temperature of 14°C in stainless steel tanks. Later on it is aged for about 5 months in the same tanks in contact with its lees, while making periodic battonages. Finally, we filter and bottle, and it will be aging for a year in the bottle before launching it on the market.

TASTING NOTES:



Visually it has a clean and glowing appearance, with a pale-yellow color and greenish and golden reflections.



Doubtlessly, it is an explosion of Mediterranean, citric and tropical aromas: those memories of pineapple and lychee are complemented by apricot notes. There are also hints of aromatic herbs such as fennel.



Silky entry followed by a wide and unctuous body. Its distinguished and vibrant acidity makes this wine last long and with a slightly mineral touch.

PAIRING: It pairs fantastically with seafood and baked fish such as sea bream or corvina. It is also the perfect companion for any dish based on rice.

