



Malvasia de Sitges

Alc. Vol.: 11,33% **Acidity:** 5,73g/L tartaric **PH:** 3,35

Vineyard

Canal del Foix 1987, Malvasia de Sitges

Mas Pares 2013, Malvasia de Sitges

Located in Sant Pere de Ribes, within the Garraf mountains, under the DO Penedès certification. Southeast orientation, sandwiched between the Mediterranean Sea (4km) and the mountain peak of Montgrós, in the eastern corner of the Natural Park of Garraf.

Terroir

Calcareous soils formed by Quaternary rainfall, extremely calcareous in texture, deep and with a very low content of organic matter. Mild Mediterranean climate with great marine influence. 4,800 hours of sunshine per year.

Tasting notes and food pairing

Pale brilliant pumpkin with orange and amber glints. Tropical notes such as lychee, floral notes such as rose petals and also hop aromas. Also appear aromatic Mediterranean herbs such as fennel and rosemary. May also appear mint and eucalyptus. Matches very well with different kind of rice for example with lobster, different fishes such as oven savage sea bass and Asian cuisine such as sushi.

Vintage of 2021

Autumn was fresh and rainy, conditions that helped to increase the hydric capacity of the vine and secure a correct winter resting. Winter was cold and rainy as well, with historic snowfalls in Spain in January, and of course in our high mountain vineyards in the Pyrénées. The intense winter cold helped us to clean diseases of the vineyard. Spring arrived to our vineyards in Garraf on March 14th, 7 days before official spring equinox. The sprout was 7 years later than 2020 and in the 10 years average. Spring and summer were dry, with less than 60L of rain till middle of September, fact that provoked healthy and light grapes. Harvest, which is done 100% by hand, in Penedès started on August 9th and finished on September 15th. At la Conca de Barberà we harvested on September 28th, and in the Pyrénées on October 24th and 25th, 2 months and a half later than beginnings. The grape quality was excellent, for a very promising 2021 vintage.

Harvest and vinification

Manual harvest in boxes of 20kg with the grapes coming exclusively from our own estate. It is a "brisats", ancient Catalan vinification, which consists to make a long maceration with the peels, resulting an orange wine. As well, it is made with the minimal intervention philosophy : 0 sulphites added, no clarification, no stabilization, no filtering (May also be named as natural wine).

Certificates

