# Cañada La Torre Malvasía, DO Valencia [Organic] 2023

**EMV0612023**

2021 Vintage

*Bodegas Murviedro*

*— Valencia, Spain*

Absolutely the most floral Malvasia we've ever tasted. Summer in a glass.

Decanter World Wine Awards Silver 2023

## Production

The 2 hectare Cañada La Torre plot (planted in 1995) is situated to the west of Valencia between Fuenterrobles and Utiel, at 1,090 meters altitude. The Malvasia vines here are organically cultivated in silty, sandy soils, trained on trellis, with almond and holm oak trees growing nearby. The climate is continental, influenced by the Mediterranean, with long and cold winters and relatively short summers. The Malvasía grapes are harvested in mid-September into 15kg cases. A 12-hour cold maceration precedes a gentle press. Fermentation is with natural yeasts at 18ºC for 20 days. The wine is protected from malolactic fermentation in stainless steel, where it is kept on its lees for 6 months, with a 2-week batonnage. The wine is transferred to 5,000-litre French oak Foudre for 4 months before bottling in the September of the following year. All cultivation and winemaking takes place with minimum intervention.

## Tasting note

An intense and complex nose of ripe stone fruit with a hint of orange blossom. The palate has peach, lychee and red apple characters with nutty notes. The finish is long, fresh and aromatic. It shows the authentic high quality that can be achieved in the white wines of south-east Spain.

## Food Match

Cold cuts, salads or anything with a citrus streak or clean spice.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
DO Valencia

Winemaker:
Pablo Ossorio

Grape Varieties:
Malvasía 100%

Suitable for:
Vegan

Bottle Barcode:
8410388014827