

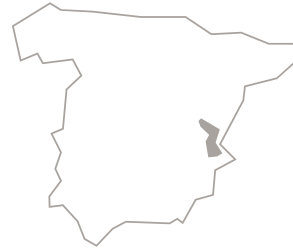
ALBADES

Malvasía

2024

DO Valencia

To the north of the Les Caves de la Morera ravine, between the towns of Fontanars dels Alforins and Ontinyent, the Malvasía Aromática variety finds the ideal terroir to unfold its full potential.



VINEYARDS

Age of Vines

+20 year old bush vines

Yield

40 hl/ha.

Altitude

650 m.

Climate

Continental with Mediterranean influence

Vineyard

Dry farmed vineyards in Fontanars dels Alforins

WINEMAKING

Blend

100% Malvasía Aromática

Harvest

Harvested by hand during the morning in the last week of August

Winemaking

Cold Maceration

Fermentation

14-16°C/18 days

Ageing

3 months in its fine lees



Bright greenish yellow colour



Apricot & lychee
Orange blossom



Fresh
Fruity notes
Balanced acidity
Long finish

A bright greenish yellow colour. It has a high intensity aroma of apricot, lychee with a floral background of orange blossom. Fresh, with fruity notes. Balanced acidity and a long finish.

Alcohol: 13 %
T. Acidity: 6.08 gr./l.
pH: 3.35
R. Sugar: 3.1 gr./l.
V. Acidity: 0.28 gr./l.

90 Pts 2023 James Suckling
Gold 2024 Berliner Wein Trophy