

# Los Bermejos Malvasia Dulce



## THE FACTS

**COUNTRY:** Spain

**REGION:** Canary Islands

**APPELLATION:** Lanzarote

**CEPAGE:** 100% Malvasia

**WINEMAKING:** 14% natural alcohol, aged in French oak in a solera system.

**ANNUAL PRODUCTION:** 3000 bottles

## THE STORY

Owned and run by winemaker Ignacio Valdera, Bermejos is on the easternmost island of Lanzarote. Only 125km from the African coast, conditions here are extreme. A volcanic explosion that lasted from 1730-1736 covered the entire island in lava and ash 3-5 meters deep.

Consequently, each vine must be planted in a hole or hoyo that breaks through that infertile volcanic crust of petrified lava to the organic matter that can nourish it. The wind, which acts as a natural fungicide, is so ferocious that each hoyo is surrounded by rock walls for protection. Yields are miniscule (16 hL/ha). All vineyard work is done by hand.

## THE ADJECTIVES

**OVERALL:** Richly layered sweet & spicy

**AROMAS / FLAVORS:** Candied ginger, white flowers, orange marmalade

**MOUTHFEEL:** Unctuous but light on its feet

## THE SELLING POINTS

**AWARDS:** 92pts WA

**SUSTAINABILITY:** Vegan, Sustainable In Practice

**PAIRINGS:** Desserts, ice cream, salty cheeses

