

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.

ALCOHOL BY VOLUME: 14.0%

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