

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