

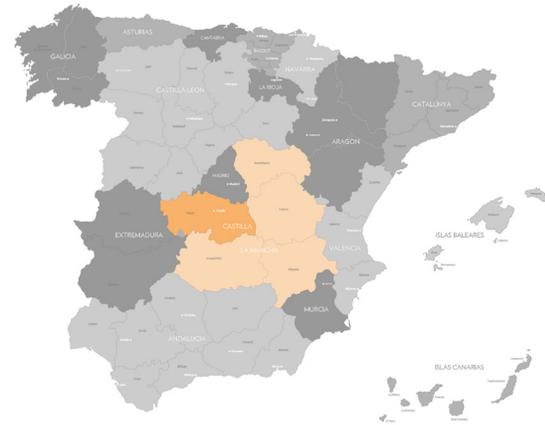


VALKYRIE

SELECTIONS



MÁS QUE VINOS



LA MALVAR 2016

MÁS QUE VINOS || Más Que Vinos was founded in La Rioja in 1998 when three friends - Margarita Madrigal, Alexandra Schmedes and Gonzalo Rodriguez met. Three winemakers, each one with extense winemaking experience. Seeing the great potential of the vineyards in Gonzalo's hometown of Dosbarrios (outside Toledo), they launched their personal winery project rescuing old plots of indigenous grape varieties and moving to all organic viticulture. They renovated the old family winery (from 1851) and in 2007 constructed a new modern winery in nearby Cabañas de Yepes.

TIERRA DE CASTILLA || The area of the villages Dosbarrios and Cabañas de Yepes is called the Meseta de Ocaña and is located 60 kilometers east of Toledo. The climate is continental with very cold, dry winters and hot summers. Due to the high altitude (750 meters) the warm summer days are accompanied by cool nights - ideal conditions for perfect ripening. The main varieties are Cencibel (Tempranillo), Garnacha and Airén. Más Que Vinos owns the 35 hectare Finca Horcajo and farms another 35 hectares in Dosbarrios, Cabañas de Yepes and Villarrubia.



LA MALVAR 2016 ||

BLEND | 100% Malvar

VINEYARDS | Malvar is an indigenous white variety of the Toledo region. 50 year old bush vines on lime soils at 750 meters above sea level. Average yields are 2000kg/ ha.

WINEMAKING | Cold maceration of grapes for a few hours, soft pressing and natural fermentation in new French oak barrels. Aging for 8 months in barrel sur lie with regular batonage.

PRESS | 90 WA

"The 2016 La Malvar de Más Que Vinos, produced with the local white grape Malvar from older and younger vines, started fermenting in clay amphorae and finished in barrel, where it was kept in contact with the lees for five months. It had a pungent and personal nose, with developed balsamic aromas, a touch of petrol and less oak, a bit earthy, with more effect from the amphorae. It's supple, balanced and very tasty, with an almost salty finish." - Luis Gutierrez