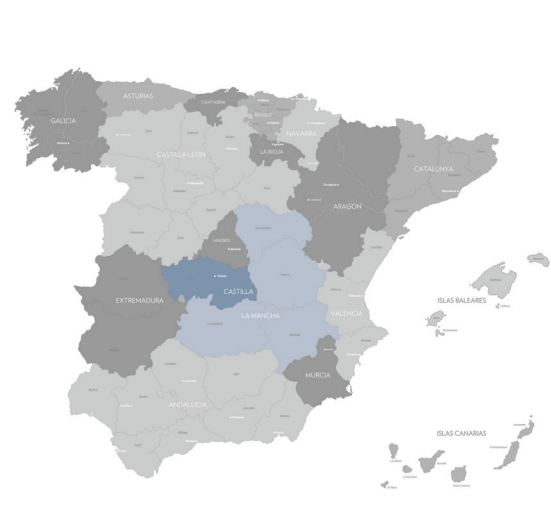




VALKYRIE SELECTIONS



MÁS QUE VINOS



LA MALVAR 2017

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.

TOLEDO || 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 2017

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 2017 La Malvar de Más Que Vinos was produced with the Malvar grape from central Spain, from 1.5 hectares of older head-pruned and younger trellised vines on clay and gypsum soil. It started its fermentation in concrete and finished it in oak barrels, where the wine matured with the lees for five months. There is a note of fruit in syrup, reflecting a dry, warm and early vintage, with plenty of herbal notes. It has a creamy palate, with very integrated alcohol, generous and round with a long, bittersweet finish with the sapid limestone twist. A triumph over the conditions of the year. 4,000 bottles were filled in March 2018.” - Luis Gutierrez

