

GRAFT
WINE COMPANY

LAVENTURA RIOJA MALVASÍA / LAVENTURA BODEGA Y VIÑEDOS / 2020 / RIOJA / SPAIN

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PRODUCER

The first vintage was made only in 2013, but already Bryan MacRobert's wines are winning many plaudits. Small parcels of old vines, inaccessible to most farm machinery and ploughed by mule. Terroir before barrel. MacRobert & Canals are consistently producing some of the most exciting wines to come out of this ultra-traditional region, both respecting tradition, the land and yet looking to the future.

VITICULTURE + VINIFICATION

Dry farmed 55-year-old vines planted on the white limestone rich soils of Leza in Rioja Alavesa. The climate is moderate continental. De-stemmed, 24 hours skin contact, naturally fermented and aged in concrete egg vessels for a year. This wine will usually go through malolactic fermentation. Aged on the lees without battonage for one year. No oaking. The cement vessel allows for micro-oxygenation like a wooden barrel.

TASTING NOTE

Just 933 bottles made. This is our interpretation of Malvasía de Rioja. It has a golden colour with primary floral aromas of honeysuckle and jasmin. Fruit aromas of grapefruit, orange rind, peach, apricot and quince. Secondary aromas such as butter, nuts, ginger and nutmeg due to the lees contact and oxidative ageing for one year. Slight presence of tertiary aromas such as honey and hay. The palate is textured and layered with a slight waxiness. Good acidity, body and length.

FACTS + STATS

WINEMAKER	BRYAN MACROBERT
VARIETIES	100% MALVASÍA
APPELLATION	RIOJA
CLOSURE	AGGLOMERATED CORK
ALCOHOL	13%
SUGAR	1 G/L
TOTAL ACIDITY	5 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	30 MG/L
CASE SIZE	6

