

BODEGAS VINESSENS

SALINO

100% MALVASÍA

Salt of the Earth

Salino is winemakers Andres and Marta's personal project to replant Malvasía, one of the area's oldest local varieties, at risk of extinction. The name Salino, (meaning saline or salty) comes from the salty character of the soils, a determining factor in the style of this wine.

Winemaking: Hand harvested in small crates with careful manual selection. Fermentation in stainless steel followed by three months lees ageing in concrete, egg-shaped vats.

Tasting Note: Pale straw yellow. Complex, fruity and fresh on the nose with hints of white stone fruit. Jasmine and orange blossom. Subtle herbaceous notes such as fennel and aniseed give the wine freshness. Solid mouthfeel and well integrated acidity make this an extremely well-balanced wine. Pronounced saltiness from the saline soils. Combines superbly with oriental cuisine.