



CASA BALAGUER

SALICORNIO MALVASIA

100% MALVASÍA

5 days skin contact

6 months concrete

Salicornio (Glasswort in English) is a bushy plant that grows well in salty, brackish soils. We have chosen this name as it reflects the saline characteristics of the grapes that are grown in this particular plot.

Winemaking: Hand harvested. Soft maceration with gentle, skin contact for 5 days followed by spontaneous fermentation in concrete vats with local yeasts. Half way through fermentation the wine is pressed and skins removed. Aged on the lees for six months in concrete vats under a cap of flor (velo).

Tasting Note: Intense yellow in color. Citrus fruits, peach and orange peel on the nose. Full and complex on the palate with a pronounced saline character from the salty soils. Medium bodied with long dry finish. Ideal with array of fishes, rices dishes, pastas or even a selection of cheeses.