

DE LLEVANT

MALVASIA DE SITGES 2022
ORGANIC

With De Llevant wind, coming from the coast, the freshness comes to us and the nerve, the subtle moisture and the charm that surrounds this one vibrant wine from the Cal Ferrando vineyard.

The altitude, the soil and the orientation of the strains makes each plot unique and singular. Oriented to the east, towards the sea, its Malvasia de Sitges vines offer a vibrant, complex and fine wine.





Malvasia de Sitges	Vinya: Cal Ferrando
Orgànic	41°24' 32.0"N 1°38' 52.2"E
2021	Orientació: nord-sud

Vintage	2022
Denomination	DO Penedès
Variety	Malvasia de Sitges
Cultivation area	Font-rubí (Alt Penedès)
Vineyard	Cal Ferrando
Soil type	Calcareous clay
Altitude	310 metres
Alcohol volume	12,5%
Serving temperature	8 °C
Ageing	Resting in ceramic amphorae for 4 months
Total acidity	5,95 g/L (<i>tartaric acid</i>)
Ph	3
Residual Sugar	2,1 g/L
SO₂	75 mg/L <i>DO Penedès maximum: 140 mg/L</i>

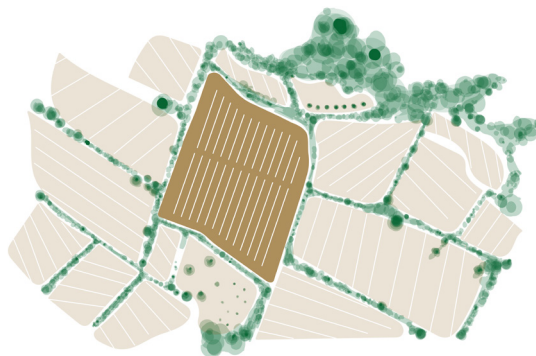
DE LLEVANT



41° 24' 32.0" N
1° 38' 52.2" E

ORIGIN

The Cal Ferrando Vineyard is located in Font-Rubí (Alt Penedès) at an altitude of 310 metres. The soil style is calcareous clay and the orientation of the vines are from north to south.



CAL FERRANDO

Average annual rainfall
Between 500 and 600 l/m²

Formation
"Emparrat"

Pruning
"Guyot"

LA MALVASIA DE SITGES

Malvasia de Sitges is the Mediterranean variety par excellence adapted to the maritime Penedès for centuries. The arrival of the phylloxera and other varieties meant that you were on the verge of disappearing and it was recovered from the strains of the old vineyard of the Sitges Hospital.

ELABORATION

15% of the wine is made as orange wine. Fermentation in contact with the grape skins in order to increase the aromatic expression and structure of the wine. The remaining 75% of the wine is gently pressed, at a low temperature to preserve the subtlety of the variety. The wine rests in ceramic amphorae for 4 months to balance and round your palate.

SENSATIONS

On the nose: Complex and elegant, with Mediterranean aromas, touches of citrus and exotic fruits.

On the palate: Stands out for its vibrant freshness and liveliness. Persistent, with mineral notes and hints of limestone, with an extraordinary finesse and balance in the mouth.

PAIRING

Ideal with all Mediterranean-style dishes and raw fish such as sushi, tartar, tatakis... A good company for warm days and snacks.

WINEMAKING PHILOSOPHY



Implementing sustainable agriculture is our responsibility, and for this reason, since 2018 the 100% of our wines and cavas have the CCPAE (European Union) ecological certificate.



We are certified as vegan by V-Label (European Vegetarian Union), as in our winery we do not use any product derived from animals.



Certified by the Wineries for Climate Protection. Using renewal energies, managing our resources efficiently and taking care of the planet are some of our values as a winery.

DE LLEVANT AWARDS

Year 2023



De Llevant 2022. Silver Medal.
Mundus Vini- International Wine Award



De Llevant 2022. Gold Medal.
Catavinum World Wine & Spirits Competition



De Llevant 2022. Gold Medal.
Wine System Wine Award International

De Llevant 2022 Bronze Medal.
International Wine Challenge



De Llevant 2022 Silver Medal.
Decanter World Wine Awards

Year 2022



De Llevant 2021. Gold Medal.
Frankfurt International Trophy



De Llevant 2021. Gold Medal.
Catavinum World Wine & Spirits Competition



De Llevant 2021. Bronze Medal.
Decanter World Wine Awards

Year 2021



De Llevant 2020. Gold Medal.
International Wine Awards

Year 2020



De Llevant 2019. Gold Medal.
International Wine Awards