

El Grifo Lias Malvasia Volcanica
Bodega El Grifo
Spain - Canary Islands - Lanzarote

Color: Straw yellow, with light golden hues. Clear and bright.

Aroma: Medium-high intensity of a wine in evolution. Fresh, citrus (orange peel) and tropical (passion fruit and mango) fruits. Flowers (orange blossom, jasmine, violets), fennel, and complex aromas such as silex or flint (phosphorus). Yeast autolysis is reminiscent of the aromas of baked goods and yeast. Bottle ageing brings out hints of dried fruits, honey and caramel.

Taste: Full-bodied, with a lengthy and unctuous texture, very strong natural acidity, citrus freshness, mineral notes and saltiness. Persistent finish.

Residual Sugar 0.5 g/L

Total Acidity 6.02 g/L

pH 3.36

Total SO2 91 mg/L

Specifications

Appellation	Lanzarote
Varietals	100% Malvasia Volcanica
Soil type	Volcanic
Vinification	The grapes came from Tinajo and are usually harvested end of July. The grapes are hand harvested into 18-20 kg crates, where they are kept in cold storage until the next day. They are then pressed without destemming. After 24 hours of static settling, fermentation starts with native yeast. Once fermentation comes to an end, 30% of the batch is placed in 500-litre French oak barrels, while the rest of the batch is placed in tanks. The lees were kept in suspension for seven months. Batonnage (lees stirring) was done by hand in the barrels. Then, the tank part and the barrel part are blended, clarified and bottled in March of the following year and continue ageing in the bottle for approximately 8-12 months more before being released.
Production	2220 (9-liter cases)
Pairings	Rice, pasta, fish and poultry. Sweet/salty harmonies. Very good for Japanese foods.



Codes, Weights and Measures

UPC	7 84585 03132 0
Units/Case	6
Unit Size	750 mL
Container	bottle

SCC	1 07 84585 03132 7
Case Weight	19
Cases/Pallet	88
Layers/Pallet	22
ABV	13.00%
SRP	\$ 51.50 USD 750mL Bottle