



MALONDRO

## MALONDRO BLANC 2015



### Elaboration

Malondro Blanc, is a white wine made from two native varieties indigenous to Montsant: Garnacha Roja and Macabeo. The Garnacha Roja comes from a vineyard that is surrounded by woodland, in the town of Siurana, almost 800 metres above sea level. It is an unusual variety since the skin turns pink as it ripens. This is what sets this wine apart from the other white wines in the area. The Macabeo comes from the coolest area of Cornudella de Montsant, in a vineyard called "El Clot".

The vines are cultivated in a sustainable way that respects and encourages the natural environment. We follow the viticultural techniques that our grandparents used in order to maintain the balance between the plants and the soil, as well as the native fauna and flora.

In 2015, the grapes were harvested during the first week of October because they had reached their optimal ripeness.

They were hand harvested in boxes of 15kg, destemmed, and very lightly pressed before cold maceration in stainless steel tanks with dry ice for a few hours in order to extract the aromas stored in the skins.

They were then put into a vertical press which respects the grapes, and allows us to extract the free flow juice. The free flow juice is then left to rest for 48 hours in cold maceration. It is then disgorged and left to ferment for 20 days.

Part of the must (30%) is fermented in 800 litre new, French oak barrels, where it remained for 3 months. The remaining 70% is fermented in stainless steel tanks where it stays in contact with its own lees for 6 months.

**Alcohol: 13.5% vol**  
**ATT: 5,5 gr/l**

### Tasting Notes

Clean and brilliant white wine, with a hint of gold from the predominant Garnacha Roja grape.

On the nose: at first the nose is clean cut with honest, complex aromas of medium intensity.

Over time, the fresh fruit aromas, with mineral notes and combined with exotic fruits like pineapple and stone fruits like peach come to the fore. There is a hint of floral notes and it reminds us of the typical balsamic Mediterranean aromas.

In the mouth: the first impression is pleasant, refreshing and structured. This continues as the wine passes across the palate and lasts into the finish. Leaving behind memories of fruit and a slight saline taste.

mon+**sant**  
DENOMINACIÓ D'ORIGEN

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