



VINOS MALAPARTE
BODEGAS DE FRUTOS MARIN S.L.
info@vinosmalaparte.es
CUELLAR-SEGOVIA-SPAIN

THE NEW WAVE GIRL 2020 (amphora)

GRAPE VARIETY: 100% Verdejo (macerated on the skins)

PRODUCTION'S AREA: Segovia (Castilla y León)

VINEYARD: 5.5 Ha. This is a secluded area surrounded by old pine trees and sitting at 900 m above the sea level. The vineyard has been planted 60 years ago. Our climate presents a huge temperature's excursion between night and day allowing a slow maturation of our wines.

SOIL: poor alluvial soils marked by clay. We don't use pesticides, herbicides, etc. The vineyards are trained with uncertified organic techniques.

TRAINING SYSTEM: double cordon



DENSITY: 3.500 dry farmed vines per hectare

YIELDS: 3.500kg/ha

HARVEST: Mid September, hand harvested.

VINIFICATION: Process with spontaneous fermentation triggered by indigenous yeast only. The 30 days long fermentation is carried with skin contact in a century old clay pot made in Colmenar de Oreja. The wine clarifies itself with the cold night temperatures in Cuellar. Unfined unfiltered.

ALCOHOL BY THE VOLUME: 14%

BOTTLES PRODUCED: 1.200 bottles (750ml). The wine has been bottled in April 2021

Malaparte is a family managed estate and attends the main national and international natural wine fairs, including RAW. Overall the production is around 20.000 – 25.000 bottles per year. The first harvest goes back to 2007.