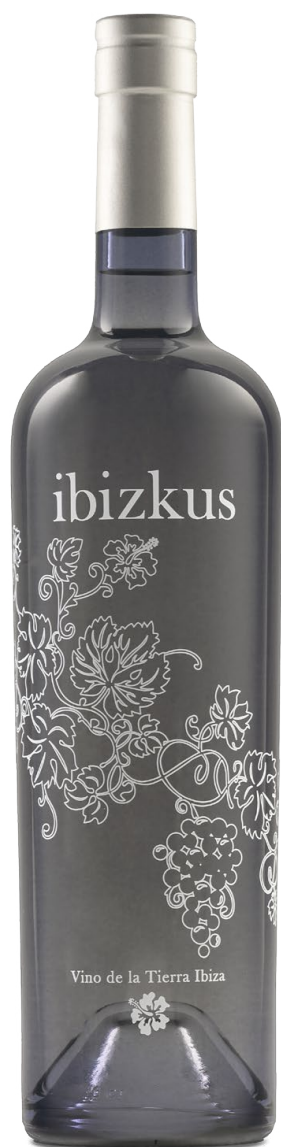


ibizkus white 2020



ANALYSIS

Alcohol	12,2%
pH	3,35
Residual sugars	2,4 g/L
Total acidity	5,2

VINTAGE CHARACTERISTICS

With the trend of increasingly mild winters with little precipitation, sprouting came early. The rains of March, April and May (around 60 L./m²) favoured vegetative development and we anticipated a generous harvest as a consequence. It turned out that the absence of any rainfall during the Summer months and until the second week of September returned us to average yields.

DETAILS

PGI	VT Ibiza
Situation	Southwest and southeast of the island
Age of the vineyards	Of varied ages
Grape varieties	Malvasía, Macabeo, Chardonnay and Moscat "Petit Grain"
Area	4 ha (10 acres)
Yield	12 hl/ha
Location	110-meter altitude and very close to the sea
Soil type	Primarily sandy and calcareous
Harvest	By hand in 12-kilo crates From August 8 th until August 20 th
Production	5.686 bottles and 209 Magnums
Bottling	April 12 th , 2021

VINIFICATION

Grapes are hand-picked in 12 kilo crates and stored in refrigerated chambers. Destemmed and cold-pressed, racked for 24 hours and inoculated with indigenous starter yeasts.

Fermented 50% in French oak and 50% in stainless steel deposits. Partial malolactic fermentation. Aged on lees for several months until assemblage and bottling.

IDENTITY

With the Malvasia grape as the protagonist, Ibizkus white is an intense wine with its own personality. It is medium-bodied, smooth, creamy and aromatic.

Vineyards on the west of the island bring density and fullness to the wine while the Cala Mastella vineyards add freshness.