



VARIETIES

100% Malvasia de Sitges

ANALYTICAL DATA

ALCOHOL LEVEL: 11,5% vol.

ACIDITY: 6,50g/l tartaric acid.

pH: 3,50.



LES MADONES

MALVASIA DE SITGES 2024

D.O. Penedès · COSTERS DE L'ANOIA

MALVASIA DE SITGES *Les Madones is a tribute to the women of all times who, with their strength and passion, have given life to this land of wine and have helped to make wine an integral part of our culture.*

VITICULTURE

This Malvasia de Sitges comes from the vineyard Vicentona which is located in the Espiells area in Can Prats State. A 0,5 hectare plot cultivated following the principles of biodynamic farming.

Planted in: 2017

Training system: Goblet trained system

Calcareous soil, sandy texture. South-East facing.

2024 HARVEST

The 2024 harvest began in early August, thanks to milder weather conditions. After three years of drought, this year was slightly rainier than the previous one, especially in the spring, which favored the vegetative development of the vineyard. The accumulated rainfall allowed for better soil hydration and a production that could have been considered more balanced. However, the presence of the green mosquito affected grape development in some areas, resulting in a final production similar to that of 2023. Soil and water management remained a challenge and was key to maintaining balance in the vineyard. Despite these challenges, the overall grape quality has been good, with wines expected to be vibrant and expressive, offering great freshness and strong aging potential, faithfully reflecting the character of our region.

VINIFICATION

It has undergone carbonic maceration and subsequent ageing in demijohns during 8 months. In order to explore to the maximum the characteristics that are typical of the variety. The result is a very singular wine of great aromatic intensity and marked acidity. A minimal intervention wine, unfiltered.

TASTING NOTES

Aromatically, very intense, presence of ripe fruit with hints of tropical fruit and orellana. Floral part that can remind us of the "garriga mediterrànea". Soft notes of honey, balsamic and tender almonds.

Intense, direct and robust on the palate. Tannic hints are present due to the contact with the skins and the carbonic maceration. Citrus notes, very marked acidity and a very persistent finish.



CAN LLOPART DE LES ALZINES,
Espiells, Sant Sadurní d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com

