



U M E S U

## DE LLEVANT

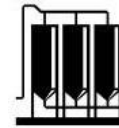
The Levant wind brings the freshness and the nerve, the subtle humidity and the charm that surround the Cal Ferrando estate. Its east-facing vineyards offer a vibrant, complex and very fine Malvasia. Its vinification and subsequent amphora ageing result in an elegant and lively personality as the first light of day.



Malvasía de Sitges  
D.O.P. Penedès  
Organic and Vegan certified.



Selected grapes from Cal Ferrando estate in the Alt Penedès region (Catalonia, Spain). Its vines, oriented from north to south, are influenced by the Levante wind. This fresh and humid sea breeze allows the temperature to be gently lowered on hot summer days.



With the aim of preserving its aromatic intensity, the grape is harvested in the coolest hours of the morning. Next, a very gentle pressing is carried out at low temperature to preserve the subtle of the variety. The wine ages in ceramic amphora for 6 months in order to achieve a round and balanced palate. Alcohol: 12,5%



It displays clean citrus and exotic fruit aromas. Complex and elegant on the nose, its palate is fresh, vibrant and intense, with distinctive mineral character.



Ideal with all kinds of Mediterranean dishes and raw fish such as sushi, tartar, tataki ... It is the perfect aperitif for warm day and sunsets.  
Serving temperature: 8 °C