

# SON ANTEM MALVA 2022

IGP MALLORCA

MALVA STANDS FOR MALVASIA, A MALLORQUIN GRAPE. THIS IS OUR SON ANTEM EXPRESSION - INNOVATIVE, LIGHT AND ELEGANT, WITH LAYERS OF FLAVORS AND AROMAS.

## VITICULTURE & WINEMAKING

*Malva is 70% Malvasia and 30% Chardonnay from vines planted in 2019 in limestone soils. The Malvasia grapes were harvested by hand on August 15th, and the Chardonnay grapes at the end of July. The must fermented in a stainless steel tank without temperature control. The Chardonnay portion fermented in a one-year-old barrel of 228 liters of French oak. Both wines were aged on their lees and blended in mid-May 2022 before being bottled on June 5th.*

## VINTAGE 2022

*Much-needed rainfall started the year and replenished the groundwater levels significantly. Early spring were dry and sunny, paving the way for a perfect blooming season. Lush and abundant foliage helped to protect the grapes during the hot summer months. The grapes were harvested with perfect balance between end of July to the end of September. Vintage 2022 can be described as lively, well-balanced, and energetic.*

## TASTING NOTES

*Light, fresh, and elegant wine with the scent of orange blossom and flavors of grilled lemon, mandarin, and Asian pear. Dry, nuanced finish with distinct mineral notes.*



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GRAPE 70% MALVASIA  
VARIETIES 30% CHARDONNAY  
PRODUCTION 850 BOTTLES  
VOLUME 750 ML  
BOTTLES/CASE 6 BOTTLES  
CLOSURE NATURAL CORK  
FARMING ORGANIC IN  
CONVERSION  
(certified Sept 2022)  
ALCOHOL 13 %