

SON
ANTEM
ALARÓ

SON ANTEM MALVA 2023

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 100% Malvasia from vines planted in 2019 in limestone soils. The must was fermented and aged in stainless steel tanks. It was on its lees for six months before bottling. The wine was bottled with filtration but no fining.

VINTAGE 2023

The winter was relatively mild with lower precipitation than normal, except for a snowfall in the mountains in February that replenished the water reserves. The spring started off well but ended up being unsettled, resulting in uneven flowering. Many parts of the island received heavy rainfall, but Son Antem saw only a little.

The harvest took place under fine conditions between July 28 and September 1. 2023 was a challenging year due to drought and prolonged flowering, but thanks to careful sorting, the grapes were of very high quality. The wines are intense and aromatic with good acidity and fine structure.

TASTING NOTES

Fresh and fruity with a subtle sweetness, hints of apricot, white peach, pear, citrus, jasmine, orange blossom, and a chalky minerality. Long and fresh finish with a balanced sweetness and distinct mineral notes.



GRAPE 100 % MALVASIA
VARIETES
PRODUCTION 2 000 BOTTLES
VOLUME 750 ML
BOTTLES/CASE 6 BOTTLES
CLOSURE DIAMS
FARMING ORGANIC
ALCOHOL 14%