



Quinta Vale da Roca - Sociedade Agro-Turística Lda.
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MALVASIA

Quinta Vale da Roca Malvasia 2024 is a fresh white wine crafted from the Malvasia de Colares variety that beautifully marries a rounded, fresh texture with a crisp, deeply mineral character. Bright aromas of citrus and stone fruit introduce a vibrant palate highlighted by an intense ocean influence, and finishes with an elegant length and signature dry salinity that honors its traditional cellar maturation and unique Atlantic coast origins.

KEY WINE FACTS

Wine Type: White
Variety: Malvasia
Vintage: 2024
Country, region: Portugal, Colares (Lisboa)
Climate: Atlantic
Soil type: Non-humic lithosols of granites and syenites with a fine clay-sandy texture
Alcohol: 12%
Total acidity: 6.5 g/L
pH: 3.38
Residual sugar: <1.5 g/L

TASTING NOTES

Aroma:	Palate:	Finish:
Crisp and mineral notes, prominently featuring bright citrus and stone fruit aromas.	A rounded, fresh, and structured entry that highlights the region's remarkable acidity and distinct minerality.	A long, dry, and intensely saline finish with elegant length.

FOOD PAIRING

Fresh seafood, oysters, grilled fish, and soft regional cheeses to complement the crisp, saline profile.

VINEYARD & TERROIR

Nestled along Portugal's western Atlantic coast, this exceptional single-varietal white comes from unique vineyards in the historic Colares region. Here, between the rugged Sintra Mountains and the ocean, a distinctive maritime microclimate shapes the fruit, preserving a vibrant acidity and adding a slight salinity from consistent ocean breezes.

Below the surface, the low-lying, ungrafted vines are traditionally trained close to the ground in sandy soils locally known as *chão de areia*, which cover a moisture-retaining clay and limestone subsoil. It is this unique soil composition that protects the ancient vines from pests while translating into remarkable minerality and ageing potential, beautifully balancing the crisp freshness of this Malvasia.

WINEMAKING

Hand-harvested with care to guarantee maximum quality, the grapes are carefully selected and fully destemmed. Following a brief skin maceration to unlock delicate primary aromas, the fruit undergoes a gentle pressing at low temperatures. Over the course of its cellar maturation, the wine is masterfully sculpted: six months of continuous *bâtonnage* infuse it with a sophisticated texture, followed by dedicated ageing on fine lees to develop its signature personality and complex profile.

PACKAGING

Logistics: EAN code 5 600154 771648. Packaging is in boxes of 6 bottles. Pallet configuration: 11 boxes per layer, 9 layers, 99 boxes per pallet.