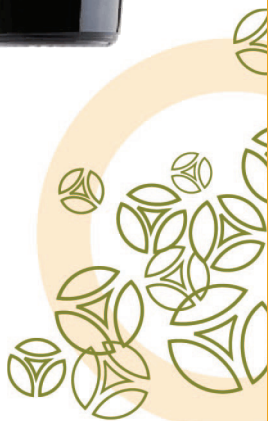


CANARY ISLANDS

GERIA

LOS BERMEJOS
LANZAROTE

trriage wines

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OVERVIEW | Bodegas Los Bermejios, founded in 2001, receives its name of the property where it is located, in the zone of Juan Bello, in the municipality of San Bartolomé. Even though this is a comparatively young project, grapes have been cultivated here since the 18th century

VINEYARD/CELLAR PRACTICES | The cultivation of the Malvasia grape in this region is not easy! The vines grow on the island's well-known volcanic soils, locally known as "picón," in the region of Geria. This soil creates quick drainage as well as evaporation of the already minimal amount of water in the soils due to low yearly rainfall. The mountainous region is exposed to such strong winds that the vines are trained in "hoyos," or low lying vines grown in a circular shape. Malvasia is able to grow inside the volcanic craters, protected by the walls of the earth. As a result of the way the vines grow, it is impossible to mechanize the vineyard work, and everything is done by hand. The white wines are raised in steel tank.

WINES | **Malvasía Seco (Dry)** - Attractive greenish yellow color and of great aromatic complexity. A lot of fruit up front, with shades of lemon and subtle floral aromas and flavors.

Malvasía Dulce - Sweet white wine made by maturation, without alcohol addition and with natural sugars of the grapes. Aged in French Allier oak by system of wall-plates. Subtle aromas and flavors of backwater of mature fruit (papaya, cherimoya, compote), with excellent balance, personality, very floral and elegant.

Diego - Diego is also known as Vigiriega in Lanzarote. It is native to the Canary Islands, and can also be found in Granada. It is mainly used to make sparkling wine because of its high natural acidity. Here it is still, with abundant notes of jasmine, anise and herb. It is fleshy with plenty of glycerin.

Tinto Barrica - 100% Listán Negra. Made with traditional maceration and aged for three months in French oak. Aromas and flavors of red fruits, hemstitch, liquorice, green tobacco and a touch of cacao.