



Technical Data

2022 Malvasia Bianca

Vintage: 2022

Grapes: 100% Malvasia Bianca

Appellation: Texas High Plains (Nogalero Estate Vineyard located in Gaines County)

Soil Type & Elevation: Patricia fine sand at 3,275 ft.

Harvest Date: 8/10/2022

Harvest Method: Mechanical

Sugar Accumulation at Harvest: 24.9°Brix

Length of Fermentation: 8 days (fermented at 56°F)

Aging: Eight months in stainless steel (through primary fermentation and aging).

Incorporated untoasted French Oak Chips during fermentation

Fining: Heat stabilization/protein haze removal by bentonite addition. Tartaric precipitation by cold treatment for stabilization

Filtering: Diatomaceous Earth

Finished pH: 3.30

ABV: 13.82%