



"Delicata's Medina assortment of boutique wines remains unrivalled in its category, having won 16 international medals and awards to date."

FLAVOUR PROFILE

Sun-kissed Ġellewża grapes from bush-trained, native old vines have been crafted into this vibrant, light but not featherweight, dry garnet red wine. It has delicate aromas of candy and violets and a taste of plum and cherry fruit, with supple tannins and, above all, an intriguing hallmark of liquorish, which is characteristic of Ġellewża.

WINEMAKER'S ACCOLADES

The secret to this wine's success is picking Ġellewża fruit of impeccable quality to begin with. Ġellewża is naturally well-adapted to the Maltese climate, needing a longer ripening period past the Vittoria feast to grow concentrated wine grapes. Largely dry-farmed vines from northerly Rabat, Mgarr and Burmarrad expansions were selected. Classic red winemaking (with remontage, inoculated primary and malolactic fermentation in stainless steel vats) was completed with meticulous attention and respect for the peculiarity of what has been dubbed the Pinot Noir grape of Malta.



2022 | MEDINA ĠELLEWŻA D.O.K. MALTA

VARIETY

Endemic Ġellewża

VINES

Bush-trained Ġellewża
of indeterminate age

SITE AND GEOLOGY

Largely dry-farmed family-run vineyards
in northern Malta around Rabat and Mgarr
Clay rich soils, retaining precipitation, without irrigation

HARVEST

Handpicked after 8 September

VINIFICATION

Partial destemming for added tannins and colour
Partial bleeding for extra concentration
Classic red wine vinification
Remontage and delestage
Fermentation and maturation entirely in inox

BOTTLING AND STORAGE

Bottle purging at bottling stage
Temperature controlled warehousing



WINE STYLE
light-bodied red



ALCOHOL LEVEL
12% Vol.



WHEN TO DRINK
ready now till 2026



HOW TO SERVE
chill 14-18°C



VEGAN
yes



BOTTLE SIZE
75cl