

Señorío de Broches

Type of wine: Sweet Natural

Winery: Dimobe

Country: Spain

Appellation of origin: Málaga

Varieties of grapes used: Moscatel de Alejandría

Presentation: 0,50 L

Elaboration:

The grape variety Moscatel de Alejandría is grown in the sun-struck area Axarquía (eastern part of Málaga), a mountainous region with impressive rugged hills on soils covered with decomposing shale. The climate is warm and dry. The grapes are picked manually and kept in crates. Grape juice ferments in stainless steel tanks equipped with temperature control.

Maturing and aging: None

Analytical characteristics:

15 % vol. Residual sugar: 130 gr/l.

Organoleptic characteristics:

Pale yellow with touches of green, brilliantly clear and very lively in the glass. The aroma is characterized by its olfactory intensity; its fragrances of pineapple, papaya, the scent of dried figs, cake and balsamic notes make it a complex and seductive wine. The mouth feel offers a good quality and well-balanced acidity, suggestive from the start to the very end. Lasting and qualitative aftertaste.

How to serve: Serve between 8 and 10° C.

Señorío de Broches prizes:

Gold Medal: Premios Mezquita 2021

Gold Medal: Premios Mezquita 2018

Silver Medal: Premios Vinuero 2016

Silver Medal: Premios Mezquita 2016

Gold Medal: Premios Mezquita 2015

Gold Medal: Premios Mezquita 2014

Diploma: 92+ Gold taste Wine Up Club

Great Gold Medal: Premios Mezquita 2010

Premio: Best wine with Certified Quality 2010

