

# Viña Axarkía Maestro

**Type of wine:** Maestro Sweet Natural

**Winery:** Dimobe

**Country:** Spain

**Appellation of origin:** Málaga

**Varieties of grapes used:** Moscatel de Alejandría

**Presentation:** 0,50 L

## **Elaboration:**

This is a wine made of Moscatel de Alejandría that comes from the steep slopes of the Axarquía mountains, with slaty and very poor soils. This traditional variety is used to make a pale sweet wine from the hand-picked grapes, which are transported in small crates to the winery. We only use free-run juice. 8 % alcohol is added to the grape juice before it starts to ferment.

**Maturing and ageing:** None

## **Analytical characteristics:**

15 % vol. Residual sugar: 110 gr/l.

## **Organoleptic characteristics:**

Pale yellow, clean and brilliant color, fragrances of mature fruit, tropical notes, honey, floral. Fresh and tasty palate.

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

## **Viña Axarkía Maestro prizes:**

**Gold Medal:** Premios Mezquita 2022

**Gold Medal:** Premios AkataVino 2021

**Gold Medal:** Premios Zarcillo 2021

**Gold Medal:** Premios Mezquita 2020

**Gold Medal:** Premios AkataVino CIVAS 2017

**Gold Medal:** Premios Mezquita 2016

**Great Gold Medal:** Premios AkataVino CIVAS 2016

**Silver Medal:** Premios Mezquita 2015

**Silver Medal:** Premios Arribe 2015

