

Zumbral Trasañejo

Type of wine: Tierno

Winery: Dimobe

Country: España

Appellation of origin: Málaga

Varieties of grapes used: Moscatel de Alejandría

Presentation: 0,75 L

Elaboration:

The grape Moscatel de Alejandría is grown in the sun-struck area of 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 laid out on drying mats to toast in the sun during about two weeks. Once the desired sugar concentration is reached, the partially dried grapes are taken into the winery for its pressing.

Maturing and aging:

For more than 10 years in american oak barrels.

Analytical characteristics:

15 % vol. Azúcar residual 300 g/l.

Organoleptic characteristics:

Mahogany color with iodine notes. Very intense nose with dried fruit flavors, toasted coffee and black licorice. Sweet mouth although but not cloying, complex and velvety, and with an acidity in balance with the sugar contents. Very long-lasting.

How to serve: Serve between 12 and 14° C.

Zumbral Trasañejo prizes:

Gold Medal: Premios Mezquita 2022

Gold Medal: Premios Mezquita 2020

Guía Peñín: 92 points, 2019

Gold Medal: Premios Mezquita 2018

