

ARCOS DE MOCLINEJO P.X.

Type of wine: Vino Dulce Natural Pedro Ximén Trasañejo.

Winery: Dimobe.

Country: Spain.

Appellation of Origin: Málaga.

Varieties of grapes used: Pedro Ximén.

Presentation: 0.50 l

Elaboration: The grape comes from the northern area of the province of Malaga. It is grown on flat lands with reddish-brown lime soils. Its continental climate is characterised by hot summers and cold winters.

The wine is exclusively produced from the free-run juice of selected hand-picked over-ripe grapes. Part of it is laid out to dry in the sun on "paseros".

After the partial fermentation up to obtain a minimum of 7 degrees natural alcohols, the next step is the "apagado", mutage or the "encabezado", fortification to arrest the fermentation. As a consequence of the incomplete fermentation process, part of the initial sugar contents of the must is conserved, giving the typical natural sweet taste to the wine.

Maturing and ageing: Dynamic "criadera y solera" method, the system of casks in a pyramid. Aging in American oak casks of 500 litres. Over 30 years of aging.

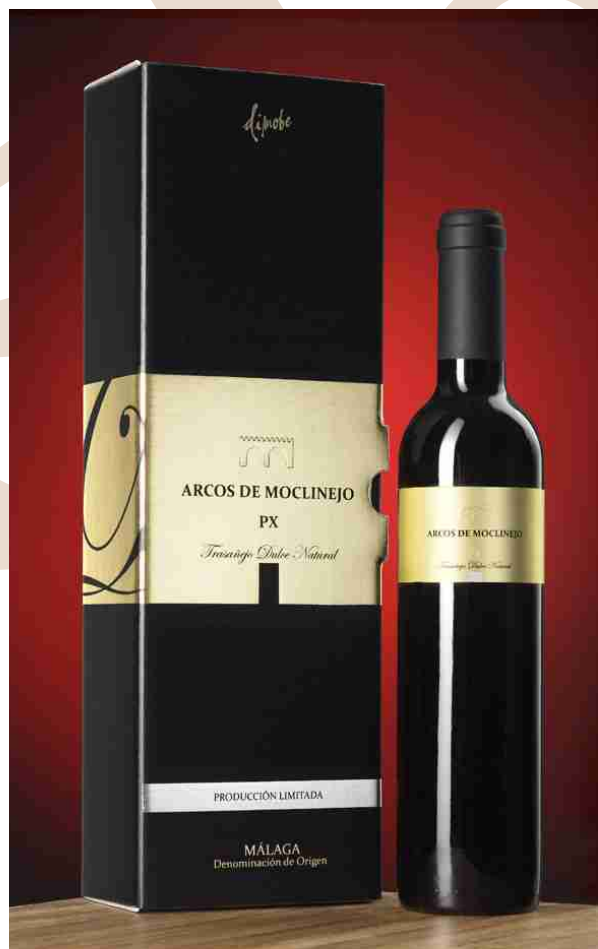
Analytical features: Actual alcoholic strength by volume of 17 %. Reducing sugars content over 150 g/l.

Organoleptic characteristics: Soft mahogany with iodine coloured borders. The complex aroma reveals hints of sun-dried "toasted" grapes, coffee, dried fruits, liquorice and honey. Well-balanced in mouth, with the elegant sweet taste that characterizes the natural sweet wines with a long fermentation, full-bodied with a long and intense aftertaste. Very different from other Pedro Ximénez wines produced as "Tiernos". This very old wine is a reference amongst the natural sweet wines "trasañejo" from Málaga.

Conservation: Store in a cool (15 – 17 ° C), well-ventilated and dark place.

Do not keep in the refrigerator.

How to serve: Serve between 10 and 14° C. Chill, preferably in a wine chiller or an ice-bucket with some water and ice-cubes during a short period of time, just to lower its temperature without unbalancing the wine. As a dessert wine, to go with ice-cream, blue cheese, during the after-lunch conversation or to relax in the evening.



Arcos de Moclinejo P.X. Prizes:

Guía Peñín: 94 points, 2019

Guía Peñín: 92 points, 2017

Silver Medal: Premios Mezquita 2017

Great Gold Medal: Premios AkataVino CIVAS 2017

Gold Medal: Premios Vinduero 2016

Gold Medal: Premios Mezquita 2016

Great Gold Medal: Premios Mezquita 2015

Gold Medal: Premios Zarcillo 2015

Gold medal: Premios Arribe 2015

Best sweet wine Pedro Ximén: Sabor a Málaga 2014

Gold medal: Premios Mezquita 2014

Gold medal: Concours Mondial de Bruxelles 2010

Silver medal: Premios Zarcillo 2009

Silver medal: Premios Mezquita 2009

Grand Gold medal: Cinve 2009

