

ZUMBRAL CONARTE

Type of wine: Vino Tierno Moscatel

Designation of origin: Málaga

Grape variety:

Moscatel de Alejandría (Moscatel de Málaga)

Presentation: 0.75 l

Preparation: The grape variety Moscatel de Alejandría is grown in the sunstruck 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 picked manually and kept in crates. Immediately after the vintage, the grapes are laid out on drying mats to toast in the sun during about two weeks. Once the desired sugar concentration (22 Baume degree) is reached, the partially dried grapes are taken into the Bodega for its further grinding and crushing. A traditional basket press is used to obtain a must rich in sugars, and due to the delicate process, only small quantities are obtained. The must will then very slowly ferment in stainless steel tanks equipped with temperature control, until it reaches an alcohol level of about 2 degrees, before its "mutage".

Riping and ageing: Riping during 12 months in barrels of American oak.

Analytic description: Alcoholic degree 15%.
Reducing sugars 300g/l.

Organoleptical qualities: Dark amber. Very powerful nose with dried fruit flavours, toasted grapes, raisings, honey. Very sweet in the mouth although not excessively, unctuous, tasteful, and with an acidity in balance with the sugar contents. In retronasal too, flavours of dried and toasted fruits. The final touch is nice and long-lasting.

Serving: Ideal serving temperature between 14 and 18 °C. Drink it as an aperitive or a dessert wine.



"ZumbraL con ARTE" Prizes:

Guía Peñín: 93 points, 2019

Silver medal: Concurso Vinoble 2010

Silver medal: Spanish Wine for Asia, Hong Kong 2009

Bronze medal: Premios Mezquita 2009

Silver medal: Premios Arribe 2009

Gold medal: Concours Mondial de Bruxelles 2009

Grand Gold medal: Cinve 2008

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