

VIÑA AXARKÍA MAESTRO

Type of wine: Maestro Moscatel wine

Designation of Origin: Malaga

Grape varieties used:

Moscatel de Alejandria (Moscatel de Malaga)

Presentation: 0.50 l

Elaboration:

This is a wine made of Moscatel de Alejandria or Moscatel de Malaga 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 the purest grape juice, which is obtained smashing the grapes while they are separated of their stalks before they go to the press machine. The free-run juice is poured into stainless steel tanks for its cold clarification. 8% alcohol is added to the grape juice before it starts to ferment. This action will bring a very slow and incomplete fermentation, obtaining a sweet wine.

Ageing: No ageing.

Analytical features:

Alcoholic strength by volume of 15%

Reducing sugars: about 110 gr./l.

How to serve: Serve at a temperature of 10 ° C.

Characteristics: Pale yellow, clean and brilliant color, Flavors of fresh grapes and notes of white flowers. In the mouth, good balance between acidity and sweetness.



Viña Axarkía Maestro Prizes:

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

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