

MÁLAGA DULCE

Type of wine: Málaga wine

Apellation of origin: Málaga

Grape variety: Moscatel de Alejandría (Moscatel de Málaga) and Pedro Ximén

Presentation: 0.75 l

Elaboration: The grape variety Moscatel de Alejandría is grown in the sunstruck area of Axarquía and Pedro Ximén is grown in Málaga Mountains area. Both of them are mountainous region with impressive rugged hills on soils covered with decomposing shale. The climate is warm and dry.

Maturing and aging: 5 years in American oak barrels.

Analytic description:

Alcoholic degree 15%. Reducing sugars 210 g/l.

Organoleptical qualities:

Mahogany, clean and brilliant. In the nose, mature fruit, raisins and caramel. Smooth and unctuous.

Consumption:

Serve between 12 and 14 °C.

Málaga Dulce Prizes:

Gold medal: Premios Vinduero 2017



dimobe
Bodega A. Muñoz Cabrera

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