

# PAJARETE

**Type of wine:** Málaga wine

**Appellation of Origin:** Málaga

**Varieties of grapes:**

Moscatel 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:**

Alcohol degree 15%. Residual sugar 130 gr/l.

**Organoleptic characteristics:**

Mahogany colour, brilliant with golden flashes. Powerful in nose, complex, fine wood, spicy and mature fruit. Persistent in the mouth, toasted dry fruit.

**Consumption:**

Serve between 10 and 12°C.



**Pajarete Prizes:**

**Guía Peñín:** 91 points, 2019

**Gold medal:** Premios Mezquita 2018

**Silver medal:** Premios Zarcillo 2018

**Gold medal:** Premios Mezquita 2017