

PIAMATER

Winery: PIAMATER S.L.

Name: PIAMATER

Meaning: In Latin, sweet mother. It's a soft membrane protecting human's brain.

Type of wine: Naturalmente Dulce or naturally sweet white

Varieties %: 100% Moscatel de Alejandria

Vintage: 2008

Country: Spain

Region: Andalucía, Málaga

Area: Axarquia

Denominación de Origen: D.O. Málaga

Vineyard: The grapes stem from the steep slopes sometimes real gullies of the Axarquia

Soil: Decaying slate named 'Lantejuela' or 'Laja abierta'. It is a clayey slate crossed by quartz veins easily breakable

Harvest: Harvest started the last week of August, hand picked and transported in boxes to the 'paseros' for the 'asoleo'

Asoleo: Traditional process which consists in laying clusters by hand at the 'paseros' for their 'asoleo' or sun baking during several days. Grapes dehydrate until the desired concentration of sugar. The loss in weight in this process is approximately 50%.

Vinification: Sun baked grapes are picked up into boxes again and there is a further selection of clusters.

At the winery they are kept at low temperature for several hours and then brought to the press. The sun baked grapes are pressed slowly and carefully for a long time. The resulting must is fermented at 16-18°C in stainless steel vats until it reaches 13% Vol. At this point fermentation is interrupted lowering the temperature of the wine. Minimum intervention philosophy. The wine is stabilized and fined naturally in stainless steel vats. Before bottling, the wine goes through a very light polishing filtration.

Bottling date: 25 February 2009

Production: 3.965 bottles of 50 cl.

Analysis: Alcohol: 13 % Vol. Total acidity: 6,3 g/l (in Tartaric)
Residual sugar: > 100 g/l

Drinking temperature: 9 - 11 °C

Tasting notes: Attractive golden colour with green tints. Very complex white flowers, honey, quince, tropical fruit and minerals.

Fresh in the palate, powerful (reflect of the soil in which the vines are) very good balance sweetness vs. acidity, long and pleasant.



Ageing potencial: Above 5 years properly stored. Store at a fresh, dark place.

To be served with: Aperitives, salads, sushi, foie gras, acid fruits, blue cheeses, ice creams, chocolate ...

Piamater prizes:

Gold Medal: Premios Mezquita 2019

Guía Peñín: 91 points, 2019

Silver Medal: Premios Zarcillo 2018

Silver Medal: Premios Vinduro 2018

Bronze Medal: Premios Mezquita 2017

Gold Medal: Premios Vinduro 2016

Gold Medal: Premios Mezquita 2016

Gold Medal: Premios Mezquita 2015

Gold Medal: Premios Arribe 2015

Gold Medal: Premios Mezquita 2014

90 points guia Proensa 2010

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