

VIÑA AXARKIA

Type of wine: Natural sweet Moscatel wine

Designation of Origin: Málaga

Appellation of Origin:

Moscatel de Alejandría (Moscatel de Málaga)

Presentation: 0.50 l

Elaboration: The steep slopes of the Axarquía mountains, have slaty and very poor soils on which paradoxically enough, a high-quality grape is cultivated. It is the Moscatel de Alejandría or Moscatel de Málaga. This traditional variety is used to make a pale sweet wine from the hand-picked grapes, which are transported in small crates to the pneumatic presses.

The free-run juice is poured into stainless steel tanks for its cold clarification. The resulting wine conserves part of the initial sugar contents of the must, since the fermentation is stopped with wine alcohol, thus avoiding a complete fermentation.

Analytical features: Actual alcoholic strength by volume of 15% Reducing sugars: 170 gr./l.

Organoleptic characteristics: Golden, brilliant colour, flavours of ripe fruit with tropical, honey and flower notes. Flavoured in mouth, spicy and varietal.



dimobe 
Bodega A. Muñoz Cabrera

 DIMOBE.es
Le aconseja
consumo moderado