

D.O. MÁLAGA



Molino Real

MOUNTAIN WINE.

Molino Real 2020:

After a very hot and dry month of March that accelerated budding, April was cold and damp. The summer was marked by two periods of very high temperatures, at the start of July and the start of August. As a result, the yields were reduced even further, but in return, the grapes were in an excellent condition of health. We started to harvest on the 21st August. The month of September, which was particularly hot and dry, was perfect for carrying out "*asoleo*" (sun-drying grapes after harvest) and finishing off the late-ripening vines. We can conclude that 2020 was a year of very little quantity and of very high quality, favourable for the production of sweet wines.

The Molino Real vineyards are in the province of Malaga, more precisely in Cómpeeta, between the mountains of Granada and the Mediterranean Sea. Nine hectares of vineyards at different elevations (between 350 and 1,000 meters) always on steep slopes of oxidised Palaeozoic slate, not terraced to avoid denaturing the soil, but heavily affected by erosion.

On both the "solanas" (sunny spots) and the "umbrías" (shaded spots), one single variety, the Muscat of Alexandria, like no other variety takes advantage of the hot slate to ripen. The following traditional "*asoleo*" leaves the grapes to dry under the sun to considerably increase their concentration.

Two long harvests, one in the vineyard and another one in the "pasero". Pressed in an oil press with "capachas" (rounded mats of esparto) to be able to extract the must which gives rise to the famous "Mountain Wine". Two kilos and a half of grapes are necessary to obtain a single litre of must.

Long and complex fermentation in 225-liter wooden barrels. 20 months of slow aging and low temperatures: Molina Real!

2,015 bottles (50 cl.) produced.