



MONTICARA

D.O. SIERRAS DE MALAGA.

2017 VINTAGE

DRY WHITE

VARIETY: 100% Malaga Moscatel

ALC 13º

PRODUCTION: 3.585 bottles

PRESENTATION: 750 ml Burgundy bottles.

HISTORY: the origin of Moscatel de Málaga goes back to the arrival of the Phoenicians to our coast around the VII century B.C. In the mountains of the Axarquía region this grape reaches unparalleled quality.

Although it has been traditionally used to make sweet wines, MONTICARA is a very dry barrel fermented moscatel, which makes it so unique.

VINEYARDS: FUENTE BLAS consists of several "roales" (tiny plots) of 0.64 to 1.04 ha, planted by the end of XIX c. It is located in the Upper Axarquía region, at an altitude above 800 m. on a slope of 68% steepness. The vines follow a vaso pruning system and the yields are below 2,000 kg/ha.

SOILS. The Axarquía region is located to the east of Malaga. The origin of its soils are in the Paleozoic. Its metamorphic soils consists of schists, dotted with white quartz. Very poor in organic content.

CLIMATOLOGY: the mild Mediterranean climate of the Axarquía is conditioned by the influence of the Mediterranean to the South, and the mountainous barrier of Tejada and Aljara Sierras in the north that protects it from the cold north winds.

The region has a sub-humid, Mediterranean climate with an average temperature of 16 °C. Annual rainfall is between 500 and 600 mm, with torrential rains.

HARVEST: hand-picked in 9 kg boxes, with the help of mules.

VINIFICATION. MONTICARA is made with the free-run juice. Fermented and aged in new french oak barrels for 10 months.



TASTING NOTES: Straw yellow. Very clean and bright. Delicate aromas of moscatel and white flowers, tangerine, fresh herb and subtle nuances of wood. In the palate, volume and structure. Memories of white fruit and quince flavours and with a kind touch of bitterness. Long and persistent finish. Extremely elegant.