



SECUENCIAL

MOSCATEL - PEDRO XIMENEZ - DORADILLA

VINEYARD

A representation of the rugged terroirs of Málaga: the mountains of La Axarquía with its Moscatel de Alejandría, Pedro Ximénez in the higher areas of Los Montes de Málaga and Doradilla from the highlands of Mollina.

- Location: Axarquía, Montes de Málaga, Highlands de Mollina
- Elevation: from 300 to 1,000 meters of altitude
- Size: 4 ha
- Plant density: 2000 plants/ha
- Yields: 3000 kgs per ha
- Age: from 25 to 50 years
- Clonal selection: Traditional
- Training: Traditional Vase
- Irrigation: Dry farming
- Cultivation: Organic - not certified
- Soils: Moscatel and Pedro Ximenez slate soils, Doradilla clay loams and calcite.

VINTAGE CHARACTERISTICS

A cool, rainy spring and a dry, hot summer limited production with losses of up to 40%. The grapes arrived at harvest in perfect health and with a beautiful aromatic concentration. Harvest without rain.

HARVEST

The grapes are harvested from the beginning of August, with a perfect balance of sugars, acidity and Ph. Grapes of high potential with great photosynthesis and aromatics.

- Vintage point: 13%
- Density: 1099
- Health status: perfect, no botrytis or dehydration
- Dates: Moscatel: beginning of September.
Pedro Ximenez and Doradilla: end of August.





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WINEMAKING

Minimal intervention, each variety is vinified separately. No clarification, no cold treatments or microfiltration.

- Pressing: Destemmed grapes. In the case of Doradilla, it spends 24 hours in contact with its skins.
 - Press: Pneumatic
 - Yeasts: Indigenous from the vineyard
 - Tanks: Stainless steel
 - Primary fermentation: 15 days
 - Lees contact: No batonnage
 - Blend: 60% Moscatel, 20% Pedro Ximenez, 20% Doradilla
- We make a light paper filtration before bottling.

BOTTLING

Bottled early to maintain primary aromas.
Time in tank: 4 months

TECHNICAL DATA

- ABV (alcohol by volume): 13%.
- Residual sugar: 1.25gr/L
- TA (total acidity): 5.24/L
- pH: 3.21
- Total SO₂: 60 mgr/L
- Closure: Xpür

TASTING NOTES

Precious citrus notes of grapefruit and orange peel, and hints of rose petals. Nice aromas of Mediterranean infusions. When it passes some time in the bottle, the notes of fennel and aniseed typical of the area take in the glass. A voluminous vintage with freshness and breadth.

FOOD PAIRING

A lot of freshness in the mouth, good acidity and tannins, allows it to be paired with white meats, seafood paella, grilled chicken, tuna or an excellent fish dish.

