



VILLAZO

MOSCATEL AGED IN FRENCH OAK BARRELS

VINEYARD

This wine comes only from vineyards in the "Pago" known as "Villazo", a faithful representation of the rugged terroirs of La Axarquía in Málaga, with slopes of up to 70%.

- Location: Axarquía
- Elevation: 500 meters above sea level, North face.
- Size: 6 ha
- Plant density: 2000 plants/ha
- Yields: 2500 kgs per ha
- Age: Over 50 years old
- Clonal selection: Traditional
- Training: Traditional Vase
- Irrigation: Dry farming
- Cultivation: Organic - not certified
- Soils: Slate schists

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 in mid-August, with a perfect balance of sugars, acidity and pH. Grapes of high potential with great aromatic load.

- Vintage point: 13%.
- Density: 1096
- Health status: perfect

WINEMAKING

Minimal intervention. No clarification, no cold treatments or microfiltration.

- Pressing: Destemmed grapes
- Press: Pneumatic
- Yeasts: Indigenous from the vineyard
- Tanks: Stainless steel
- Alcoholic fermentation: 15 days
- Lees contact: No batonnage
- Blend: 100% Moscatel

We make a light paper filtration before bottling.





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AGEING

This wine is aged in new French oak barrels for at least 4 months before bottling.

- Barrel volume: 225 L
- Closure: Natural Cork

TECHNICAL DATA

- ABV (alcohol by volume): 13%
- Residual Sugar: 1,25gr/l
- TA (total acidity): 6,27/l
- pH: 3,26
- Total SO₂: 6gr/l added

TASTING NOTES

A wine with a mineral style and hints of fresh rose, in the mouth we find that vineyard peach, we see aromas of tea and a subtle aroma of coconut, with small nuances of toast. The wine is full and big on the palate with nice acidity that gives it verticality.

FOOD PAIRING

Incredible pairing with soft cheeses, excellent with Mediterranean blue fish, such as anchovies or sardines, red tuna, shellfish, seafood, paella, baked white meats or even a 'Chivo malagueño' (Malaga goat).

