



HEREDITAS

MOSCATEL DULCE
DE VENDIMIA ASOLEADA

The late harvesting and the traditional sunning of the grapes form part of the agricultural and cultural heritage of our land and give a unique and unrepeatable personality to the sweet wines of Malaga, long considered to be the best sweet wine in the world.

A heritage that has been passed down from father to son from time immemorial to the present day.

VINEYARD

A representation of the rugged terroirs of Malaga: the mountains of the Axarquía with its Moscatel de Alejandría.

- Location: Axarquía
- Elevation: 700 metres above sea level
- Size: 0,35 ha
- Plant density: 2500 plants/ha
- Yields: 1500 kgs per ha
- Age: 85 years old
- Clonal Selection: Traditional
- Training: Traditional glass
- Irrigation: Dry farming
- Cultivation: Organic - not certified
- Soils: Slate with granite

VINTAGE CHARACTERISTICS

The spring was cool and rainy and the summer was extremely dry and hot, which limited production. The grapes arrived at harvest in perfect health and with a beautiful aromatic concentration.

HARVEST

The grapes are harvested in mid-August, with a perfect balance of sugars, acidity and pH. Grapes with a high aromatic potential. They are laid out in the sun on traditional racks to concentrate the sugars.

- Vintage point: 13%.
- Density: 1099
- Health status: perfect, no botrytis or dehydration.
- Date: 17th of August.





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SUNNING

The 'sunning' technique consists of a double harvest, where the grapes are first harvested at their optimum point of ripeness and then taken to the traditional raisin racks used to make sultanas. The bunches are exposed to the sun's rays in the raisin racks for a variable period of time - from 7 to 10 days - dehydrating the fruit. In a second harvest in the raisin vats, the bunches that are suitable for vinification are selected according to the desired sugar content. These bunches are then taken to the winery for vinification. This dehydration further reduces the yield, as only one bottle of wine is produced for every 4 kilos of sun-dried grapes.

WINEMAKING

With minimal intervention, the grapes are destemmed and passed directly to the pneumatic press to extract the nectar that will slowly start the fermentation, which will then be stopped by cooling and successive filtering.

- Pressing: Destemmed grapes.
- Press: Pneumatic
- Yeasts: Indigenous yeasts from the vineyard
- Tanks: Stainless steel
- Primary fermentation: 17 days
- Blend: 100 % Muscat of Alexandria

TECHNICAL DATA

- ABV (alcohol by volume): 10.5%.
- Residual sugar: >140gr/L
- TA (total acidity): 5,24/L
- pH: 3,21
- Total SO₂: 20 mgr/L
- Closure: Natural cork

TASTING NOTES

Chestnut with a golden rim. Elegant nose, aromas of dried fruits (sultanas, figs, dates), honeyed tones, candied fruits (orange) and hints of dried flowers. Sweet, ample, silky, sensations of citrus and green apple, with hints of dried fruits and honeyed notes. Very balanced and with a very elegant finish.

FOOD PAIRING

Special for desserts and after-dinner drinks.

