# MONTICARA

D.O. SIERRAS DE MALAGA.
2015 VINTAGE
DRY WHITE
VARIETY: 100% Malaga Moscatel
PRODUCTION: 1,990 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 2 plots of 0.64 and1.04 ha respectively, planted in 1932. It is located in the Upper Axarquia 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 Axarquia 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 Axarquia is conditioned by the influence of the Mediterranean to the South, and the mountainous barrier of Tejeda and Almijara 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. Four months in the bottle before being released.

VINOS FINOS
— DE —
VICTORIA ORDÓÑEZ
MÁLAGA
ESPAÑA



SIERRAS DE MÁLAGA
DENOMINACIÓN DE ORIGEN

VIÑEDO DE FUENTE BLAS
MONTICARA
VIÑAS SOBRE LOMOS DE ELEFANTE

VICTORIA ORDÓÑEZ          2015

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.