



## VOLADEROS

D.O.: SIERRAS DE MALAGA. Subzone: MONTES DE MALAGA

2017 VINTAGE

DRY WHITE MOUNTAIN WINE

VARIETY: 100% Pedro Ximenez

ALC: 13º

PRODUCTION: 4.133 bottles

PRESENTATION: 750 ml Burgundy bottles.

**HISTORY:** VOLADEROS is the first Mountain Wine to be produced in Malaga since the end of the XIX century. The new project of the Victoria Ordóñez Winery recovers the production of the famed Mountain Wine with the most esteemed Pedro Ximenez grapes in Malaga: those from the estates of the Natural Park Montes de Malaga.

**VINEYARDS:** SANTO PITAR AND LAGAR DE ROVIRA. Historical vineyard located at about 1,000 m of altitude in the Natural Park of the Mountains of Malaga, in the municipality of Malaga. Nowadays it consists of small "roales" from 0.59 ha to 3.36 ha, that were planted in between the end of the XIX c to 1960, with a vaso pruning. An extremely steep topography, with slopes inclination between 46 and 76%, permits only hand labour using ancient viticulture techniques. In these conditions the yields are very low (900 kg/ha), but the concentration of the berry is optimal for making quality wines.

**SOIL:** The Mountains of Malaga have extremely complex and ancient soils since they have their origin in the Malaguide Unit. Phyllites (slates of clay origin) prevail, dating back 600 million years ago and come from very deep sea beds. Greywacke, schists, magma intrusions, quartz, limestone and sandstone are also found. Due to its complexity, these soils are unclassifiable. This type of soils is easily eroded and very poor in organic content (0.73%). Acidity is excellent for vine growing.

**CLIMATOLOGY:** sub-humid, Mediterranean climate with an average temperature of 15.6 ºC and annual rainfall of 585 mm.

**HARVEST:** performed by hand in boxes of 9 kg, with the only help of mules.

**VINIFICATION:** VOLADEROS is obtained from the free-run juice. Fermented in big format new and second wine French oak barrels. Aged in barrels for 10 months.



**TASTING NOTES:** Fine, delicate and elegant. Bright straw yellow color. In the nose, white flowers, particularly orange blossom, citrics, orange peel, aromatic herbs, delicate hints of wood and stone fruit. In the palate, riper white and stone fruits that brings a delicious freshness to a very complex wine. Silkiness, volumen and balance with a very long and persistent finish.