



VOLADEROS PERO XIMÉN "ORANGE"

Pero Ximén (Pedro Ximénez), with skin contact maceration

Vintage 2020

D.O. Sierras de Málaga

Alc. 11% by vol.

RS 0,38 g/L

TA 6,58 g/L

The grapes for this wine come from a centennial vineyard in the Natural Park Montes de Málaga, grown with mountain heroic viticulture techniques and organic and sustainable farming.

They were hand harvested on the 23rd of August 2020. After 24 hours at a low temperature, the clusters were destemmed and moved into an open fermenter under temperature-controlled conditions. The grapes then underwent a skin contact maceration for 32 days, after which, the grape solids were removed, and the juice was racked into a french oak barrel where it finished the fermentation. Only this freely running juice was used to make this wine.

It remained in the barrel during 13 months until it was bottled and labelled, manually, on the 1st December of 2021.

It was slightly filtered to remove the lees. Since it was not stabilized it may contain some natural sediments.

Only 601 bottles were produced.

