

# Arcos de Moclinejo dulce

**Type of wine:** Dulce Natural Trasañejo

**Winery:** Dimobe

**Country:** Spain

**Appellation of origin:** Málaga

**Varieties of grapes used:** Pedro Ximén

**Presentation:** 0,50 L

## **Elaboration:**

The grape comes from the northern area of the province of Malaga and is laid to dry in the sun on "paseros".

## **Maturing and aging:**

Dynamic "criaderas y soleras" method. Aging in american oak barrels for over 30 years..

## **Analytical characteristics:**

17 % vol. Residual sugar: 180 gr/l.

## **Organoleptic characteristics:**

Soft mahogany with iodine borders. The complex aroma reveals hints of sun-dried "toasted" grapes, coffee, dried fruits, liquorice and honey. Well-balanced in mouth, with the elegant sweet taste that characterizes the natural sweet wines with a long fermentation, full-bodied with a long and intense aftertaste. This very old wine is a reference among the sweet natural wines "trasañejos" from Málaga.

**How to serve:** Serve between 10 and 14° C.

## **Arcos de Moclinejo Dulce Trasañejo prizes:**

**Guía Peñín:** 94 points, 2019

**Guía Peñín:** 92 points, 2017

**Silver Medal:** Premios Mezquita 2017

**Great Gold Medal:** Premios AkataVino CIVAS 2017

**Gold Medal:** Premios Vinduero 2016

**Gold Medal:** Premios Mezquita 2016

**Great Gold Medal:** Premios Mezquita 2015

**Gold Medal:** Premios Zarcillo 2015

**Gold Medal:** Premios Arribe 2015

**Best sweet wine Pedro Ximén:** Sabor a Málaga 2014

**Gold Medal:** Premios Mezquita 2014

**Gold Medal:** Concours Mondial de Bruxelles 2010

**Silver Medal:** Premios Zarcillo 2009

**Silver Medal:** Premios Mezquita 2009

**Great Gold Medal:** Cinve 2009

