

Arcos de Moclinejo seco Trasañejo

Type of wine: Seco Trasañejo

Winery: Dimobe

Country: Spain

Appellation of origin: Málaga

Varieties of grapes used: Pedro Ximén

Presentation: 0,50 L

Elaboración:

Wine produced with grapes from centuries-old vineyards located in Montes de Málaga. Total fermentation and subsequent increase in alcohol concentration thanks to the long ageing period.

Maturing and ageing:

Over 30 years of ageing in american oak casks by the system of "criaderas y soleras".

Analytical characteristics:

21 % vol.

Organoleptic characteristics:

Old and brilliant gold, golden flashes. Very intense in nose, oxidative ageing notes and roasted coffee. Strength and freshness in mouth, complex and mineral. Good balanced and persistence. The perfect example of a dry very old Pedro Ximén wine from Malaga.

How to serve: Serve between 12 and 14° C.

Arcos de Moclinejo Seco Trasañejo Prizes:

Gold Medal: Premios Zarcillo 2021

Great Gold Medal: Premios Mezquita 2019

Guía Peñín: 95 points, 2019

Guía Peñín: 95 points, 2017

Great Gold Medal: Premios AkataVino CIVAS 2017

Gold Medal: Premios Vinduero 2016

Great Gold Medal: Premios Mezquita 2016

Great Gold Medal: Premios AkataVino CIVAS 2016

Gold Medal: Premios Mezquita 2015

Gold Medal: Premios Zarcillo 2015

Gold Medal: Premios Mezquita 2014

Great Gold Medal: AkataVino 2014

(10 mejores vinos de España)

Gold Medal: Gran ARRIBE 2014

Silver Medal: Premios Zarcillo 2009

