

Arcos de Moclinejo dulce

Type of wine: Sweet 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 40 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:

First Prize: Vinos dulces Salón H&T 2023

Great Gold Medal: Premios Mezquita 2022

Gold Medal: Premios AkataVino 2021

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

