

Zumbral Conarte

Type of wine: Tierno

Winery: Dimobe

Country: Spain

Appellation of origin: Málaga

Varieties of grapes used: Moscatel de Alejandría

Presentation: 0,75 L

Elaboration:

The grape variety Moscatel de Alejandría is grown in the sun-struck area of Axarquía (eastern part of Málaga), a mountainous region with impressive rugged hills on soils covered with decomposing shale. The climate is warm and dry. The grapes are picked manually and kept in crates. Immediately after the vintage, the grapes are laid out on drying mats to toast in the sun during about two weeks. Once the desired sugar concentration is reached, the partially dried grapes are taken into the winery for its pressing. A traditional basket press is used to obtain a must rich in sugars. Then, the must will ferment very slowly in stainless steel tanks equipped with temperature control, until it reaches an alcohol level of 1 or 2 degrees, before its fortification.

Maturing and aging:

18 months in underground tanks and 96 months in barrels of american oak.

Analytical characteristics:

15 % vol. Residual sugar 300 g/l.

Organoleptic characteristics:

Dark amber. Very powerful nose with dried fruit flavors, toasted grapes, raisings, honey. Very sweet in the mouth although not excessively, unctuous, tasteful, and with an acidity in balance with the sugar contents.

How to serve: Serve between 14 and 18° C.



Zumbral Conarte prizes:

Guía Peñín: 93 points, 2019

Silver Medal: Concurso Vinoble 2010

Bronze Medal: Premios Mezquita 2009

Gold Medal: Concours Mondial de Bruxelles 2009

Silver Medal: Spanish Wine for Asia, Hong Kong 2009

Silver Medal: Premios Arribe 2009

Great Gold Medal: Cinve 2008

