

Málaga Dulce

Type of wine: Málaga

Winery: Dimobe

Country: Spain

Appellation of origin: Málaga

Varieties of grapes used:

Moscatel de Alejandría y Pedro Ximén

Presentation: 0,75 L

Elaboration:

Moscatel de Alejandría is grown in the sun-struck area of Axarquía and Pedro Ximén is grown in Montes de Málaga area. Both of them are mountainous regions with impressive rugged hills on soils covered with decomposing shale. The climate is warm and dry.

Maturing and aging:

5 years in centennial american oak barrels.

Analytical characteristics:

15 % vol. Residual sugar 150 g/l.

Organoleptic characteristics:

Dark mahogany, clean and brilliant. In the nose, mature fruit, raisins and caramel. Smooth and unctuous palate.

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

Málaga Dulce prizes:

Silver Medal: Premios Mezquita 2022

Guía Peñín: 90 points 2021

Gold Medal: Premios Zarcillo 2021

Great Gold Medal: Premios Mezquita 2020

Gold Medal: Premios Vinduero 2017

