

Pajarete

Type of wine: Pajarete

Winery: Dimobe

Country: Spain

Appellation of origin: Málaga

Varieties of grapes used:

Moscatel de Alejandría y Pedro Ximén

Presentation: 0,75 L

Elaboration:

The grape variety 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. Grape juices of Moscatel and Pedro Ximén ferment separately. The fermentation is stopped by adding alcohol, keeping a part of sugar without fermenting. Then we assemble the two wines for ageing.

Maturing and aging:

5 years ageing in american oak barrels by the system of "criaderas y soleras".

Analytical characteristics:

15 % vol. Residual sugar 140 gr/l.

Organoleptic characteristics:

Mahogany color, brilliant with golden flashes. Powerful in nose, complex, fine wood, spicy and mature fruit. Persistent in the mouth, toasted dry fruit.

How to serve: Serve between 10 and 12° C.

Pajarete prizes:

Guía Peñín: 91 points, 2019

Gold Medal: Premios Mezquita 2018

Silver Medal: Premios Zarcillo 2018

Gold Medal: Premios Mezquita 2017

