

Piamater

Type of wine: Naturally Sweet

Winery: Dimobe

Country: Spain

Appellation of origin: Málaga

Varieties of grapes used: Moscatel de Alejandría

Presentation: 0,50 L

Elaboration:

Hand-picked grapes are dried by the system of "asoleo". This is the traditional method which consists in laying clusters by hand at the 'paseros' to dry the grapes for several days. Grapes dehydrate until the desired concentration of sugar. The loss in weight in this process is approximately 50 %.

Maturing and aging: None

Analytical characteristics:

13 % vol. Residual sugar: 160 gr/l.

Organoleptic characteristics:

Attractive golden color. Very complex, white flowers, honey, quince, tropical fruit and minerals. Fresh in the palate, powerful, fruity and mineral. Balanced, long and pleasant.

How to serve: Serve between 9 and 11° C.

Piamater prizes:

Guía Peñín: 91 points 2023

Gold Medal: Concurso Mundial de Bruselas 2022

Silver Medal: Vinduro 2021

Gold Medal: Mezquita 2021

Muscats du Monde: Gold Medal 2021

Gold Medal: Premios Mezquita 2019

Guía Peñín: 91 points, 2019

Silver Medal: Premios Zarcillo 2018

Silver Medal: Premios Vinduro 2018

Bronze Medal: Premios Mezquita 2017

Gold Medal: Premios Vinduro 2016

Gold Medal: Premios Mezquita 2016

Gold Medal: Premios Mezquita 2015

Gold Medal: Premios Arribe 2015

Gold Medal: Premios Mezquita 2014

90 points: Guía Proensa 2010

