

Rujaq Andalusí Trasañejo

Type of wine: Tierno Trasañejo

Winery: Dimobe

Country: Spain

Appellation of origin: Málaga

Varieties of grapes used: Moscatel de Alejandría

Presentation: 0,50 L

Elaboration:

Wine produced with Moscatel de Alejandría, cultivated on the Axarquía hills, which slaty soil produces superior quality grapes. The grapes are picked by hand and are laid out to dry in the sun on the "paseros" until its optimal graduation is obtained. The sun-dried grapes are brought to the traditional hydraulic press of "capachas" to obtain a grape juice with a high sugar content, followed by a very slow fermentation process.

Maturing and aging:

10 years in american oak casks.

Analytical characteristics:

15 % vol. Residual sugar 300 g/l.

Organoleptic characteristics:

Iodine tone with amber background, sweetness of candid fruit, spicy. Flavored in mouth, persistent and well-balanced.

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

Rujaq Andalusí Trasañejo prizes:

Great Gold Medal: Premios Mezquita 2020

Guía Peñín: 90 points, 2019

Great Gold Medal: Premios Mezquita 2017

Gold Medal: Premios Mezquita 2016

Great Gold Medal: Premios Mezquita 2015

Gold Medal: Premios Mezquita 2014

Gold Medal: Premios Mezquita 2010

Silver Medal: Concours Mondial de Bruxelles 2010

Silver Medal: Premios Bacchus 2010

Gold Medal: Premios Arribe 2009

Gold Medal: Premios Zarcillo 2009

