

Seco Trasañejo PX

Type of wine: Dry Trasañejo

Winery: Dimobe

Country: Spain

Appellation of origin: Málaga

Varieties of grapes used: Pedro Ximén

Presentation: 0,75 L

Elaboration:

Pedro Ximén comes from Malaga Mountains area. Decomposing slate is the type of soil in this area, where the plants grow and the grapes mature to get an extraordinary quality fruit. It is a mountainous region with impressive rugged hills on soils covered with decomposing shale.

Maturing and aging:

20 years into centuries-old american oak barrels.

Analytical characteristics:

18 % vol.

Organoleptic characteristics:

Old gold color, brilliant with golden flashes. Intense nose where we can check oxidative ageing, fine wood, toasted almonds and coffee. Persistent in the mouth, fresh with saline notes. Perfect wine for the aperitif and after dessert.

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

Seco Trasañejo prizes:

Guía Peñín: 91 points 2023

Gold Medal: Premios Mezquita 2022

Guía Peñín: 93 points 2021

Gold Medal: Premios Zarcillo 2021

Silver Medal: Premios Mezquita 2020

Guía Peñín: 93 points, 2019

Great Gold Medal: Premios Mezquita 2018

Gold Medal: Premios Mezquita 2017

Great Gold Medal: Premios Vinduero 2017

