

Viña Axarkía

Type of wine: Sweet Natural

Winery: Dimobe

Country: Spain

Appellation of origin: Málaga

Varieties of grapes used: Moscatel de Alejandría

Presentation: 0,50 L

Elaboration:

The steep slopes of the Axarquía mountains, have slaty and very poor soils on which a high-quality grape is cultivated. It is the Moscatel de Alejandría. This traditional variety is used to make a pale sweet wine from the hand-picked grapes, which are transported in small crates. The resulting wine conserves part of the initial sugar contents of the must, since the fermentation is stopped with alcohol, thus avoiding a complete fermentation.

Maturing and aging: None

Analytical characteristics:

15 % vol. Residual sugar: 150 gr/l.

Organoleptic characteristics:

Golden, brilliant color, flavors of ripe fruit with tropical, honey and flower notes. Flavored in mouth, spicy and varietal.

How to serve: Serve between 8 and 10° C.

