

Zumbral

Type of wine: Tierno

Winery: Dimobe

Country: Spain

Appellation of origin: Málaga

Varieties of grapes used: Moscatel de Alejandría

Presentation: 0,75 L, 0,50 L, 2 L, 0,05 L, 0,10 L

Elaboration:

The grape variety Moscatel de Alejandría is grown in the sun-struck area of Axarquía (eastern part of Málaga), a mountainous region with impressive rugged hills on soils covered with decomposing shale. The climate is warm and dry. The grapes are picked manually and kept in crates. Immediately after the vintage, the grapes are laid out on drying mats to toast in the sun during about two weeks. Once the desired sugar concentration is reached, the partially dried grapes are taken into the winery for its pressing. A traditional basket press is used to obtain a must rich in sugars.

Maturing and aging:

24 months in underground tanks and 36 months in barrels of american oak.

Analytical characteristics:

15 % vol. Residual sugar 300 g/l.

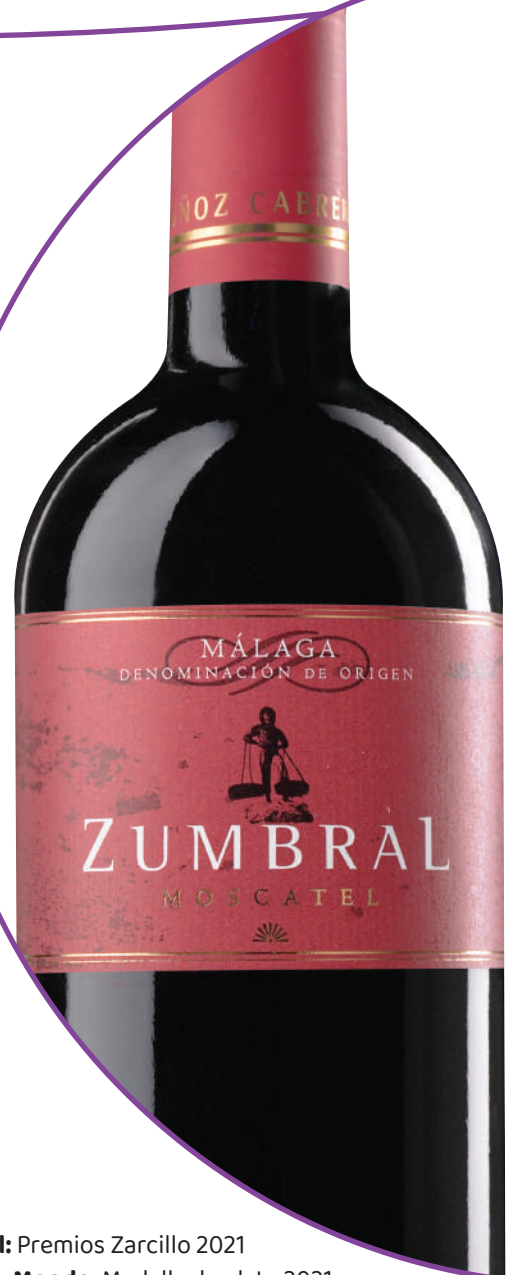
Organoleptic characteristics:

Dark amber. Very powerful nose with dried fruit flavors, toasted grapes, raisings, honey. Very sweet in the mouth although not excessively, unctuous, tasteful, and with an acidity in balance with the sugar contents. The final touch is nice and long-lasting.

How to serve: Serve between 12 and 14° C.

Zumbral prizes:

Guía Peñín: 90 points, 2021



Gold Medal: Premios Zarcillo 2021

Muscats du Monde: Medalla de plata 2021

Gold Medal: Premios Mezquita 2019

Guía Peñín: 90 points, 2019

Guía Peñín: 90 points, 2018

Gold Medal: Premios Mezquita 2017

Gold Medal: Premios Vinduero 2016

Gold Medal: Premios Mezquita 2016

Great Gold Medal: Premios Mezquita 2015

Gold Medal: Premios Arribe 2015

Gold Medal: Premios Mezquita 2014

Gold Medal: Premios Palacio 2014

Premio Palacio: Best wine chosen by the public 2014

Diploma: 92+ Gold taste wine Up Club

Silver Medal: Premios Arribe 2010

Silver Medal: Concours Mondial de Bruxelles 2010

