



Designation of origin

Sierras de Málaga. Organic wine

Vintage

2017

Ageing

15 months in the same barrels where it fermented.
Allier french oak barrel (300L), rest in bottle.

Type of bottle

Borgogne Authentique moss colour 75cl.

Bottles

353 units.

Varietals

Blasco (50%), Melonera (50%).

Winemaking

Fermented on the skin in open barrels with long macerations and a controlled temperature of 25°C.



“ Yo Solo, Only indigenous varieties recovered by the Melonera. Tribute to Bernardo de Gálvez for contributing to the diffusion of Andalusia grapes in the New world. ”

Jorge Viladomiu. Owner.

Tasting note

Sherry colour with purple hints.

Aroma of red and black fruits, spicy.

In the mouth is round and fresh with ripe tannins and very fruity.

A wine with the marked personality of the area and the varieties where it has been made.

Analysis

Graduation: 15% vol.

SO2 free: 36 mg/l.

SO2 total: 58 mg/l.

Total acidity: 5,88 g/l (a.t.).

Volatile acidity: 0,63 g/l (a.a.).

Azúcares

Residual sugar: 0,0 g/l.