



## Encina del Inglés 2016

Andalucía attracted during the XIXth Century many romantic Englishmen who, surprised by the character of this beautiful region, made it world famous through their accounts and sketches. We want to pay homage to their memory with this dry white wine, fresh and very fruity, made with Moscatel Morisco, Doradilla and Pedro Ximénez, three autochthonous varieties which reflect the personality of the land that seduced them.

**Designation of Origin:** Sierras de Málaga.

**Varietals:** Moscatel Morisco (70%), Pedro Ximénez (25%), Doradilla (5%).

**Harvest:** Selected, hand-picked grapes.

**Winemaking:** Fermented at a controlled temperature of 18°C.

**Graduation:** 12% vol.

**Total acidity:** 3.5 g/l (t.a.).

**Volatile acidity:** 0.19 g/l (s.a.).

**Residual sugar:** 0.21 g/l.

**Free SO<sub>2</sub>:** 36 mg/l

**Total SO<sub>2</sub>:** 90 mg/l

**Type of bottle:** Borgogne, green, 75cl.

**Tasting note:** Lemon yellow colour, very bright. Moscatel notes, background of fresh white fruits, with some citrus and floral hints. In the mouth it is very fresh and enveloping, with a slightly salty after-taste which is typical of the Coradilla varietal.