



Payoya Negra 2016

Located in the natural region of the Serranía de Ronda, a sub-zone of the Sierras de Málaga D.O., The “La Melonera” estate is surrounded by ancient “dehesas”, a man-made habitat composed of scattered oaks and extensive grass cover. It was here where a wine project of excellence first started to take shape in 2006. The project’s aim is to recover grape varieties on the verge of extinction and to create vineyards that harmonize with the local landscape.

The Payoya negra, which this wine is named after and which appears on its label, is a native Andalusian goat whose milk is used to make Payoya goat's cheese in the Sierra de Cadiz and the Serranía de Ronda.

Designation of Origin: Sierras de Málaga. Sub-zone: Serranía de Ronda.

Varietals: Tintilla de Rota (25%), Rome (25%), Garnacha (25%), Syrah (25%).

Harvest: Selected, hand-picked grapes from vineyards that grow at 600-900 m above the sea level. Vintaged using 7 Kg cases.

Winemaking: Fermented on the skins, with long maceration, at a controlled temperature of 25°C in concrete eggs.

Ageing: 12 months in Allier French oak barrels (60 Hl.)

Type of bottle: Borgogne, musk, 75cl.

Tasting note: Cherry red color. Complex and deep aroma of red fruits, fresh fruit, fine herbal notes, creamy oak and minerals. In the mouth it is round, fresh, balsamic, well-balanced with a very nice acidity. A wine with the marked personality of its terroir and the varietals from which it has been made.