

## MHV Serie 05 2015

The exclusive wines collection MHV (Mankind Heritage Vines), is a unique and limited collection of wines made from indigenous varieties, some of them practically extinguished since phylloxera in the XIX century, that are being recovered by "La Melonera".

A unique and original wine, made with a marked Andalusian character.

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

Varietals: Tintilla de Rota (95%), Melonera (5%)

**Harvest:** Selected harvest, hand-picked in 7 Kg cases. Our vineyards, surrounded by holm oaks, grow at heights of 600 – 900m.

**Winemaking:** Fermented on the skins in concrete's eggs, with long macerations and a controlled temperature of 22°C.

Ageing: 12 months in new Allier frech oak barrel (500L).

**Graduation:** 15% by Vol.

Total acidity: 3.9 g/l (t.a.).

Volatile acidity: 0.52 g/l (s.a.).

Residual sugar: 1.1 g/l.

Free SO2: 35 mg/l

Total SO2: 51 mg/l

Type of bottle: Borgogne, moss colour, 75 cl.

Bottles: 650 units.

**Tasting note:** Deep red colour with purple hints. Complex and strong aroma of ripe black fruits, cranberry, blackberry, with a spicy and smoked background. In the mouth it is round, fresh and meaty with ripe tannis and full bodied. A wine with the marked personality of the area and the varietals where it has been made.

What the critics say:

GUIDE / MAGAZINE Guía Peñín de los Vinos de España 2017. Serie 04

SCORE

95 points. Excepcional wine.