



Designation of origin

Sierras de Málaga

Vintage

2019

Ageing

1 year in bottle.

Type of bottle.

Borgoña Nova green color, 75cl.

Varietals

Moscatel Morisco (80%), Pedro Ximénez (10%),
Doradilla (10%)

Winemaking

White winemaking with controlled fermentation at 22°C.



“ A dry wine made with typical varieties which are used in Andalucía to make the characteristic sweet wines ”

Ana de Castro. Winemaker.

Tasting note

Golden yellow with green highlights, very bright. Muscat notes, background of fresh fruit, apricot and floral hints.

In the mouth it's very fresh and enveloping, with the slightly salty after-taste that is typical of the Doradilla. A rounded, well-balanced wine.

Analysis

Alcohol: 13,2% by vol.

SO2 free: 35 mg/l.

SO2 total: 90 mg/l.

Total acidity: 5,25 g/l (a.t.).

Volatile acidity: 0,20 g/l (a.a.).

Residual sugar: 0,21 g/l.

Encina del Inglés Blanco

