



Designation of origin

Sierras de Málaga

Vintage

2020

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

Straw yellow colour.

Aromas of ripe apricot and stone fruit with light tropical touches.

On the palate it is marked by the salinity of the Doradilla, Balanced, very fresh, sweet and with a long aftertaste..

Analysis

Alcohol: 13% vol.

SO2 free: 42 mg/l.

SO2 total: 90 mg/l.

Total acidity: 5,50 g/l (a.t.).

Volatile acidity: 0,18 g/l (a.a.).

Residual sugar: 0,21 g/l.

Encina del Inglés Blanco

