

## MALAGA - Dulce Oscuro

<b>Country:</b>	Spain
<b>Region:</b>	Mollina
<b>Appellation:</b>	Malaga
<b>Grapes:</b>	Moscatel - Pedro Ximénez
<b>Maturing:</b>	12
<b>Alcohol degree:</b>	15 %
<b>Serve at:</b>	16-18°C
<b>Serve with:</b>	as aperitif, desert
<b>Description:</b>	<p>Malaga is situated at the Costa del Sol in the south of Spain. The grapes for this sweet brown wine are cultivated on the hills at 40 km north and east of Malaga. The vineyards to the east mostly contain Moscatel grapes and are situated near the coast of Axarquia. To the north, near Mollina, the grape Pedro Ximénez is planted. The local law requires that all the grapes must be brought to MALAGA by the local farmers, so the bodegas can make the wine. There are different methods to make the wine more sweet and more concentrated. The grapes can be put in the sun or the must can be boiled, just like they do in Jerez. This MALAGA is a MALAGA Dulce Color, which means that it is sweet (9 Bé) dark coloured and full bodied. The used grapes are Moscatel de Malaga and Pedro Ximénez. The Moscatel de Malaga grapes are exposed to the sun during 10 à 15 days. The basis of the Malaga wine is « vin doux naturel » (at least 50 %) mixed with dry white wine, mistelles and « vins moelleux » of at least 5 years old. The aging normally takes place in American oak barrels during 6 months. However, our Malaga WOODHOUSE aged during 12 months. This is a truly exclusive product.</p>

