

## Martí Aguilar 2018 Victoria Ordóñez - 75 cl.

The latest great wine from Victoria Ordóñez and her son Guillermo, who, since 2016 have never ceased surprising us with the quality of their Malagas - at least, in still wine. This new addition in their red wine range (the other being the Camaroles cuvée) is an exceptional wine - only 2,655 bottles.



### Vinification

Harvest by hand mid-September in small 9-kg crates. At the cellar, the grapes are first cool-macerated then fermented in stainless steel tanks. The malolactic fermentation takes place in new French oak barrels. Then the wine is aged for 20 months, 10 of which in bottle.



### Storage potential

Drink as from : 2024  
Best moment : 2028-2033  
Until : 2038



### To serve

Decant preferably before serving at 16°C in a Bordeaux glass.



### Trial analysis

Bright ruby colour. On the nose, floral notes (violets) and intense black fruit, typical of a young wine. One also perceives balsamic, menthol and roast coffee notes, some nice spices too, very fresh. On the palate, a nicely crisp acidity, with juicy tannins clothed in red and black fruit. A medium bodied wine but with a long finish. Already very enjoyable, but will keep for some years.



### Wine style:

Mediterranean, powerful and mineral



### Assembly

Petit Verdot (60%), Syrah (20%), Tempranillo (20%)



### Region:

Andalucía



### Appellation:

D.O. Sierras de Málaga



### Wine estate:

Victoria Ordóñez



Biological

### Description domain

A small but ambitious project by Victoria Ordóñez and her son Guillermo. Victoria is the daughter of Málaga's pioneer of great wines distribution José María Ordóñez. Her dream was to give back their fame to the dry "Mountain Wines" made in the hills surrounding the city of Malaga, which enjoyed international fame from the 17th to the end of the 19th century. We are happy to say she is winning her bet.