

Monticara 2019 Victoria Ordóñez - 75 cl.

With this magnificent project, Victoria wants to revive the grand tradition of Moscatels from the Axarquía - the hilly region east of Málaga city. The 90-year-old vines used for this cuvée are located at some 800m above sea level. Less than 2,000 bottles produced.



Vinification

Harvested at the beginning of August in small 9kg boxes, then transported on mule's back down the sheer slopes, then by refrigerated transport to the small cellar. Low temperature maceration. Only the free-run wine is used. Fermentation in French oaks vats (500 and 600 litres), then ageing on the lees with regular bâtonnage until May. The wine is then cold-stabilised, stays 9 more months in the vats, is bottled, and rests for 3 to 4 months in bottles before being launched on the market.



Storage potential

Drink as from : 2022
Best moment : 2023-2025
Until : 2028



To serve

Best decant so as to give the wine some air before serving in a large Burgundy-wine type glass.



Trial analysis

A beautiful muscat. As you probably know, this is the only varietal which produces wines with the smell of grapes. It is the case with this wine. Fresh, but also dense, powerful and complex on the palate. A nice acidity brings the backbone this wine. A very long finish. One of the few Moscatels aged in wood.



Wine style:

Mediterranean, fresh gourmet wine



Assembly

Moscatel



Region:

Andalucía



Appellation:

D.O. Sierras de Málaga



Wine estate:

Victoria Ordóñez

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.