

Voladeros 2022 Victoria Ordóñez - 75 cl.



Voladeros is the first Mountain Wine produced in Málaga since the 19th century, when this type of wine from PX grapes made in the hills surrounding the city of Málaga were amongst the most sought-after in Europe. With a lot of patience, Victoria looked for the old parcels where the PX still grows so as to save them. And not only did she make it, but she also made a great wine with them.



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 : 2024
Best moment : 2025-2026
Until : 2028



To serve

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



Trial analysis

Nice pale, yellow colour with golden reflections. Flowers spiciness on the nose, very Mediterranean, with some notes of peach and almond blossom. Fresh on the palate, with a lot of body, and a nice acidity backbone. Long finish with a hint of bitterness. Very complex.



Wine style:

Mediterranean, powerful gourmet wine



Assembly

Pedro Ximénez



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 international fame to the dry "Mountain Wines" made in the hills surrounding the city of Malaga, which enjoyed winning her bet.