

RESTLOT - Camarolos 2018 Victoria Ordóñez - 75 cl.

Since 2016, Victoria Ordóñez has also been making red wine under the Sierras de Málaga DO. If she is still the "queen" of PX and Moscatel in Málaga, these reds surely deserve to appear on your table. The grapes come from high altitude vineyards surrounding the city of Málaga.



Vinification

The grapes are harvested in small 9-kg crates. These are first carried on mule-back to the refrigerated lorries which transport them to the bodega. There they are fermented in 600-litre barrels, where they age for 12 to 14 months.



Storage potential

Drink as from : 2022
At its peak: 2027-2030
Until : 2034



To serve

To let the wine open itself, best decant it before serving in a large Burgundy glass.



Trial analysis

Garnet colour. Red fruit, bitter chocolate and violets on the nose. Dynamic, fruity and spicy on the palate; nicely crispy and concentrated. Robust tannins, like the name of the varietals can suggest; but these balance very well the fruit and the acidity. A fresh and refined finish.



Wine style:

Mediterranean, elegant gourmet wine



Assembly

Cabernet Sauvignon (60%), Syrah (20%), Tempranillo (20%)



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.



Biological