
MOLINO REAL MOUNTAIN WINES / Málaga

Canillas de Albaida
29754 Cómpeeta, Málaga

MR (2017)

MR is the gateway to the historic natural sweet wines of Malaga. Wine made with the little must obtained after pressing the golden raisins of the old vineyards of Cómpeeta.

REGION

Málaga

VILLAGE

Cómpeeta

PLACES

Malacapa, Ventarral, Cerro Gourman, Alto la Zorra

VARIETIES

100% Moscatel de Alejandría

VITICULTURE

Vineyards of suppliers. Traditional, reasoned viticulture. 100% bushvines. Two harvests, manual in boxes; one from the vineyard to the drying place (“pasero”) and another one from there to the winery.

ELABORATION AND AGING

Native yeast, spontaneous stop of fermentation. Aged for 10 months in stainless steel tanks.

SOILS

Very steep vineyards facing south and west, located at around 550 meters asl. Shallow, stony and fine textured soils developed from Paleozoic schists.

VINTAGE CHARACTERISTICS

2017 is summed up in a very early, very different vintage, marked by almost extreme weather conditions.

With the exception of the month of March, winter and spring were remarkably dry. Both budbreak and veraison took place before time, and the high temperatures in summer did the rest to induce a very early harvest, starting on August 14. Due to quite unequal ripening levels even within the same cluster, carrying out a very precise selection work was paramount.

The “asoleo” (drying on rooftops) of the grapes began on August 20 and ended on September 20.

