

Molino Real,  
`Molino Real` Málaga Muscat 2019  
Málaga, Spain



|                 |                                  |
|-----------------|----------------------------------|
| Grape Varieties | <b>100% Muscat of Alexandria</b> |
| Winemaker       | <b>Pablo Eguskiza</b>            |
| Closure         | <b>Natural Cork</b>              |
| ABV             | <b>13.5%</b>                     |
| Residual Sugar  | <b>129.25g/L</b>                 |
| Acidity         | <b>5g/L</b>                      |
| Bottle Sizes    | <b>50cl</b>                      |

## PRODUCER

In 1995, Telmo Rodríguez and his business partner Pablo Eguzkia established Molino Real in Málaga with a view to reviving the region's 'Mountain Wine'. This naturally sweet style once stood shoulder to shoulder with the great sweet wines of Tokaji, Sauternes and Germany. As trends changed, these wines fell out of fashion and the wine-growing traditions of Málaga faded into near obscurity. That is, until the 90s when Telmo and Pablo began seeking out the lost regions of Spain. Remembering how Hugh Johnson once said that old 'Mountain Wine' was the best wine he'd ever had, the duo were inspired, and `Molino Real` was born.

## VINEYARDS

Located in the town of Cómpeta, the vineyards sit between the mountains of Granada and the Mediterranean Sea, ranging from 350 to 1,000 meters above sea level. They embrace the steep slopes of oxidised Palaeozoic slate, creating an excellent environment for Muscat of Alexandria, which takes advantage of the hot slate to ripen. This is further enhanced through the traditional "asoleo" method, which leaves the grapes to dry under the sun to increase their concentration.

## VINTAGE

After some more challenging vintages, 2019 was characterised as a more normal year within the region. Budding began amidst a very dry March, followed by notable rainfall throughout April. Overall the year was fairly dry and the annual rainfall did not exceed expectations. Harvest began in mid-August which produced a lower yield, yet very high quality fruit. The `asoleo` period proved to be challenging in September due to rainfall, which meant that some clusters were discarded due to botrytis. However, the final outcome proves to be very well balanced.

## VINIFICATION

After the grapes' sugar was concentrated during the `asoleo` period, they were pressed using a traditional, artisanal method. Must was extracted by placing the grapes between two mats made from `esparto` (a straw-like material), called `capachas` and then crushed using an olive-oil press. To obtain a single litre of must, over 2.5kg of grapes are necessary! A long and complex fermentation then took place in 225 litre oak barrels at low temperatures for 20 months before bottling.

## TASTING NOTES

Deep golden in colour, this wine is made in a fresh and approachable style. It has delicate floral notes on the nose, as well as honeyed and some herbaceous notes. On the palate it has a well-balanced acidity, demonstrating a fruit-driven and unctuous finish.