# Molino Real,

# `Mountain Blanco` Muscat 2022 Málaga, Spain





Grape Varieties	100% Muscat of Alexandria
Winemaker	Telmo Rodriguez and Pablo Eguzkiza
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	2g/L
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

#### **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 'Zona Axarquía' in the east of Málaga, the vineyards are grown at some of the highest elevations in this area, between 550 to 1,000 metres above sea level, in the villages of Cómpeta and Archez. This region is the driest of the five subzones of Málaga, and is also well-known for raisin production from the DO Pasas de Málaga. The shallow, stony and fine textured soil, developed from Paleozoic schists, creates an excellent environment for traditional bush vines to be grown.

# **VINTAGE**

The 2022 vintage was marked by an extreme winter drought, with levels of rain returning to normal in March and April. An extraordinary episode of haze also occurred in March. Disease pressure was very low as it was such a dry year, which favoured exceptionally healthy grapes, providing a perfect base for a great "Mountain wine." The harvest started on August 17th, with very low yields, even lower than the previous year, and finished on September 23rd.

### **VINIFICATION**

The grapes were hand harvested and then pressed using a traditional, artisanal method. The grapes were placed between two mats made from 'esparto' (a straw-like material) and then crushed using an olive-oil press. The wine was then aged in bottle for between 9-12 months before being released.

# **TASTING NOTES**

On the nose, this wine shows purity with aromas of spice and herbs. On the palate, it's crunchy and peppery, spicy and herbal, with a long, dry finish. It has good concentration and a lot of finesse and intensity.