

## Bodegas Jorge Ordóñez Málaga

### *Botani Moscatel Old Vines*



Location of the vineyards: 54 small north facing vineyard plots in the villages of Almáchar and El Borge. Extremely steep (45-70%) mountain vineyards. No trellising, terraces, or mechanization.

Winemaking: The grapes are chilled in a cool chamber for 24 hours before processing. Gently pressed in a pneumatic press. The must settles overnight and ferments in 10,000L stainless steel temperature-controlled tanks.

Aging: Aged sur lie in stainless steel for six months.

**Grape varieties :** 100% Muscat of Alexandria

**Vineyard age :** Vines planted between 1946-1975

**Soil :** Solid and decomposed slate intermixed with white quartz. No organic matter whatsoever.

#### **Tasting notes :**

A fresh and dry Moscatel from the mountain vineyards of the Axarquía. Botani was the first dry Moscatel made in Spain in modern times, resurrecting the tradition of Málaga's historic "Mountain Wines." This wine inspired a new generation of dry aromatic white wines produced from Spain's Mediterranean coast.

#### **Press Notes**

##### **Wine Spectator**

2024	90 points
2023	92 points



**Organic**

