

## Bodegas Jorge Ordóñez Málaga

### *Nº2 Victoria*



Winemaking: Late harvest (partially dehydrated) bunches that are hand harvested are further dried out & sorted once arriving to the winery. The grapes are pressed in a pneumatic press prior to fermentation in 1,500L stainless steel tanks. When fermentation reaches 10.5-11% alcohol, the temperature of the tank is dropped to halt fermentation. A small amount of SO2 is added to stop fermentation.

Aging: 7 months sur lie in stainless steel.

Grape varieties : 100% Muscat of Alexandria.

Vineyard age : Planted in 1920-1930

Soil : No organic matter. Decomposed slate with small a small percentage of white quartz.

Tasting notes :

Honey, candied fruits, white flowers, and distinct minerality. Opulent mouth feel balanced out by bright acidity.

