

## Bodegas Jorge Ordóñez Málaga

### *Nº3 Old Vines*



**Winemaking:** The grapes are arranged one layer deep in small boxes that are stacked in a cool room in the winery for further drying. Rigorous selection of the late harvest, dried grapes on a selection table. The dried grapes are pressed and the must is immediately transferred to 1x 600L French oak barrels for fermentation and ageing. 355 g R.S. 15 kg of grapes required to make 375 ml of wine.

**Aging:** 20 months sur lie large format 600L French oak barrels.

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

**Vineyard age :** Vines planted in 1902 and 1908

**Soil :** No organic matter. Solid slate rock and decomposed slate with a small percentage of white quartz.

