Banville
Wine Merchants

Bodegas Jorge Ordóñez Málaga

N°1 Selección Especial

Winemaking: Late harvest (partially dehydrated) bunches are further dried at the winery. Whole cluster pressed in a pneumatic press. Fermentation occurs in 1,900L stainless steel tanks. When fermentation reaches 11.5-12% alcohol, the temperature of the tank is dropped to halt fermentation. A small amount of SO2 is added to stop fermentation and the wine is aged in tank for 6 months before bottling.

Aging: 6 months sur lie in stainless steel.

Grape varieties : 100% Muscat of Alexandria

Vineyard age : Vines planted from 1920-1950

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

Tasting notes :
Golden color. Honey, candied fruits, and white flowers. An opulent mouth feel balanced out by bright acidity.

Practicing Organic

Press Notes

Robert Parker Wine Advocate
2024 92+ points