

Bodegas Jorge Ordóñez Málaga

Botani Moscatel Old Vines

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

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.



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