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

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.

Banville
Wine Merchants

www.banville wine.com

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