

# MOLINO REAL DO MÁLAGA MOUNTAIN WINE

Moscatel de Alejandría, planted in 1933. Slight herbaceous notes with almonds and marmalade. Honeyed fruits, balanced acidity, and a fresh finish. A rich, long-lived, sweet wine that honors the tradition and history of the historic “mountain wines” of Málaga and takes its place among the world’s greatest sweet wines. Organic.



From 22 acres of vines facing the Mediterranean, with terraced vineyards on steep slate slopes at elevations between 350-1,000m. Located around the village of Cómpea, in the rugged Axarquía region in Málaga, Spain. As is traditional, the grapes for sweet wines are dried on *cañas* (reed mats) in the sun. Temporary roofing is set up in case of rain. Most of the harvest is lost to dehydration. The sun-drying process, *asoleo*, is a tough manual job. After picking grapes on dangerous slopes, perfect undamaged bunches are placed in harvest boxes and arduously carried up the mountain to the winery, where they are laid on the *pasera* and progressively turned to obtain homogeneous dehydration. They are pressed with old olive oil presses, bunches being separated by grass mats. Long fermentation in oak barrels, where the wine matures at low temperature for 20 months.

Founded by Telmo Rodríguez and Pablo Eguzkiza in 1994, they were inspired by the remote and forgotten landscapes of Spain.

They knew that great wines had been made throughout rural Spain in the past, but in the early nineties, few had the vision required to imagine those forgotten regions and varieties could rise again. Most everyone was busy crafting cheap, anonymous wines with international varieties. Not Telmo and Pablo. They knew better from their formative winemaking experiences in France to trust in indigenous varieties and look for inspiration in old vineyards. They spent a lot of time reading old books, picking up hints of where and how the historic wines of Spain were made. In the course of their research, they came across the “Mountain

Wines” of Málaga, once a favorite wine of the English. Less famous than Sherry, the wines of Málaga were at a substantial disadvantage, commercially speaking, from their Andalusian neighbors. The wines were made in a rugged, mountainous inland area, rather than right by a major port. As such, the wines eventually simply faded into obscurity after phylloxera, yet Telmo and Pablo were determined to recover the former glory of Málaga’s mountain wines. Thus, Molino Real was born in 1996.

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## Tasting Note:

### MOLINO REAL DO MÁLAGA MOUNTAIN WINE

Moscatel de Alejandría. Slight herbaceous notes with almonds & marmalade; honeyed fruits, balanced acidity & a fresh finish; a rich, long-lived, sweet wine. Organic.

## Shelf Talker:

### MOLINO REAL MOUNTAIN WINE DO MÁLAGA



Moscatel de Alejandría, planted in 1933 on steep slate cliffs facing the Mediterranean Sea. As is traditional for sweet wines, the grapes are dried on *cañas* (reed mats) in the sun. Slight herbaceous notes with almonds & marmalade. Honeyed fruits, balanced acidity & a fresh finish. A rich, long-lived, sweet wine that honors the tradition & history of the historic “mountain wines” of Málaga & takes its place among the world’s greatest sweet wines. Organic.

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