
MOLINO REAL MOUNTAIN WINES / Málaga

Canillas de Albaida
29754 Competa, Málaga

Molino Real (2021)

The Molino Real vineyards are located in the province of Malaga, more precisely in Cómpeeta, between the mountains of Granada and the Mediterranean Sea. We have carefully selected small parcels with outstanding characteristics (age, orientation, altitude), grown on steep slopes of oxidised Palaeozoic slate, not terraced to avoid denaturing the soil, but heavily affected by erosion.

ZONA

Sierras de Málaga

VILLAGES

Cómpeeta

VARIETIES

100% Muscat of Alexandria

VITICULTURE

Traditional. Old bush vines. In both the “solanas” (sunny spots) and the “umbrías” (shady spots), the Muscat of Alexandria grapes thrive, using the hot slate to ripen.

ELABORATION AND AGING

After the sugar was concentrated during the ‘asoleo’ process, the grapes were pressed using a traditional method. Must was extracted by placing the grapes between two mats called ‘capachas’, and the grapes were crushed using an olive-oil press. Over 3kg of grapes are necessary to produce a single litre of Molino Real! Next, a long, complex fermentation in 225 litre oak barrels at low temperatures takes place, which stops naturally, for around 20 months, before bottling.

SOILS

Shallow, stony and fine textured soils developed from Paleozoic schists. Very steep vineyards mainly facing south and west, located at 550 and up to 1000m meters above sea level.

VINTAGE CHARACTERISTICS

The year began with a cold winter and snow, followed by high temperatures in April and May, which brought the harvest cycle forward. The rains in June and the heat wave at the beginning of August meant the loss of the harvest, although the grapes that were harvested showed good health. One of the shortest harvests in living memory, it was certainly an exceptional vintage for sweet wines.

BOTTLES PRODUCED

TELMO RODRÍGUEZ

