

Molino Real (2022)

The Molino Real vineyards are located in the province of Malaga, more precisely in C mpeta, 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.

REGION

Sierras de M laga

VILLAGE

C mpeta

VARIETIES

100% Muscat of Alexandria

VITICULTURE

Traditional. Old bush vines. In both the “solanas” (sunny spots) and the “umbr as” (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.

VINTAGE CHARACTERISTICS

2022 was defined by extreme winter drought, with rainfall below 400 mm, and a historic calima (dust storm) in March, which luckily did not interfere with flowering.

The accumulated lack of water throughout the year limited the size of some grapes and caused thicker skins. Thanks to the absence of the Terral wind, and the low disease pressure due to dry conditions, the health of the grapes was exceptional. Harvest started on the 17th of August, just one day later than the previous year, and the resulting wines were both concentrated and precise.

BOTTLES PRODUCED

2,598

13.5%

TELMO RODR GUEZ

