



Encina del Inglés 2013

Andalucía attracted during the XIXth Century many romantic Englishmen who, surprised by the character of this beautiful region, made it world famous through their accounts and sketches. We want to pay homage to their memory with this dry white wine, fresh and very fruity, made with Moscatel Morisco, Doradilla and Pedro Ximénez, three autochthonous varieties which reflect the personality of the land that seduced them.

Designation of Origin: Sierras de Málaga.

Varietals: Moscatel Morisco (80%), Doradilla (10%), Pedro Ximénez (10%).

Harvest: Selected, hand-picked grapes.

Winemaking: Fermented at a controlled temperature of 18°C.

Graduation: 12% vol.

Total acidity: 4.3 g/l (t.a.).

Volatile acidity: 0.19 g/l (s.a.).

Residual sugar: 3.13 g/l.

Free SO₂: 24 mg/l

Total SO₂: 93 mg/l

Type of bottle: Borgogne, green, 75cl.

Tasting note: Pale yellow, very bright. Powerful aromas of peach and apricot, with some hints of citrus and tropical fruits. In the mouth it is very fresh and enveloping. A round, well-balanced, nice wine.