

MHV Serie 04 2015

The exclusive wines collection MHV (Mankind Heritage Vines), is a unique and limited collection of wines made from indigenous varieties, some of them practically extinguished since phylloxera in the XIX century, that are being recovered by "La Melonera".

A unique and original wine, made with a marked Andalusian character.

Designation of Origin: Sierras de Málaga. Sub-zone: Serranía de Ronda.

Varietals: Tintilla de Rota (40%), Rome (40%), Melonera (20%)

Harvest: Selected harvest, hand-picked in 7 Kg cases. Our vineyards, surrounded by holm oaks, grow at heights of 600 – 900m.

Winemaking: Fermented on the skins in concrete's eggs, with long macerations and a controlled temperature of 22°C.

Ageing: 6 months in the same concrete's eggs where it fermented.

Graduation: 14.5% by Vol.

Total acidity: 3.6 g/l (t.a.).

Volatile acidity: 0.71 g/l (s.a.).

Residual sugar: 2.61 g/l.

Free SO2: 31 mg/l

Total SO2: 50 mg/l

Type of bottle: Borgogne, moss colour, 75 cl.

Bottles: 1080 units.

Tasting note: Deep purple colour.

Complex and strong aroma of ripe red fruits, cherry, strawberry, with a spicy and floral background.

In the mouth it is round, fresh and fruity with ripe tannis and full bodied. A wine with the marked personality of the area and the varieties where it has been made.

What the critics say:

GUIDE / MAGAZINE
Guía Peñín de los Vinos de España 2016. Serie 03

SCORE
94 points. Excellent wine.

