

Jorge Ordóñez Málaga
2025 Botani Moscatel Old Vines



JEB DUNNUCK

94

"Bone-dry, the 2025 Botani Moscatel Old Vines comes from the most mountainous appellation in Spain and is all dry-farmed, goblet-trained Moscatel de Alejandria grown across 54 small plots planted between 1946 and 1975. The slippery slate and schist soils contribute floral aromatics, apricot purity, and lovely acidity to the light-bodied, layered wine, explosive in fresh acidity, stainless-fermented and kept on the lees for six months. Drink now through 2032."

Virginie Boone | August 24th 2026



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