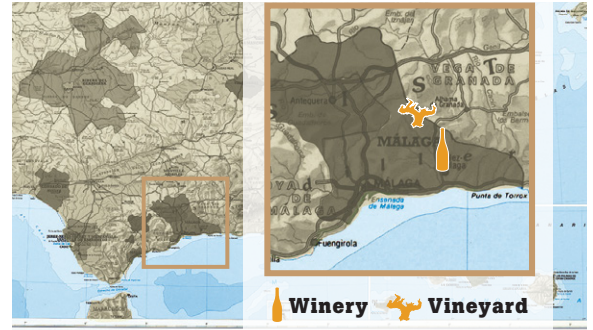


BOTANI

MOSCATEL OLD VINES

D.O. MALAGA &
SIERRAS DE MALAGA

JORGE ORDÓÑEZ
SELECTIONS



History

The history of viticulture in Málaga stretches back to the Bronze age, when 3,000 years ago Phoenician traders transplanted Muscat of Alexandria from Egypt to Spain. Primary source records exist from 600BC, when the Greeks controlled this area, that reference local viticulture. The Romans expanded viticulture in Malaga, and fermentation vats from Roman times have been discovered across the province. In the 11th century, an Arab historical geographer wrote about "the mountains covered with vines, uninterrupted as far as Mt. Xolar, results in one of the most beautiful views in the world." Although production of wine was originally banned under Moorish rule, after realizing the economic importance of wine production and tasting the wines, the rulers claimed the alcoholic drink was a medicine, and consumed it as such.

The industry continued to grow through the centuries, and by the beginning of the 1800's, the wines of Malaga had become so famous that counterfeiting fraud was common. The region was also known for the export of raisins, which are still considered to be some of the best in the world. The phylloxera entered Spain through the wine trade with the UK and was first discovered in a vineyard known as La Indiana, just 20 km from Malaga. At the time of the infestation vineyard cultivation had reached 100,000 Ha. (240,000 acres), double the size of present day Rioja. The Phylloxera infestation caused an economic disaster from which Malaga has yet to fully recover. In the first 10 years of the disease Malaga lost 50% of its population and today vineyard cultivation is a small fraction of what it once was.

Vineyard

Muscat of Alexandria is the oldest clone worldwide of the Muscat varietal. It is the original Muscat, which was cultivated extensively around Alexandria, Egypt and one of the world's only remaining "ancient" (genetically uncrossed) grape varieties. The vineyards of Málaga are perhaps the most extreme and dangerous in Europe, due to the decomposed slate soils, and inclines of up to 70°. The vast majority of steep vineyards in Europe have terraces or are mechanized in some way to protect workers and assist with harvest. The vineyards in Málaga have remained untouched. All pruning and harvesting is done by hand, and mules carry six 15kg boxes up the slopes at a time. A heroic style of viticulture.

The soils are extremely harsh and poor, characterized by decomposed schist (slate intermixed with quartz.) These soils are extremely slippery and make vineyard work very dangerous as the pieces of slate are extremely sharp. These soils and the 700m altitudes maintain the natural acidity of the grapes in spite of Málaga's hot conditions.

Winemaking

The extremely low yielding vines of Moscatel are painstakingly hand harvested starting on the 1st of August, making this the earliest harvest in mainland Europe. This early harvest ensures the proper balance of sugar and acid for an elegant dry white wine. The bunches are 50% destemmed, 50% whole cluster pressed. The wine ferments with indigenous yeasts in stainless steel, and is aged sur lie for six to eight months to add a sense of depth and complexity to the wine, which complements the beautiful aromatics.



Press

2015	91pts	Robert Parker	Wine Advocate
2015	91pts	Josh Reynolds	Vinous
2015	Top Three Values of 2016		Robert Parker