

MONTICARA

D.O. SIERRAS DE MALAGA.

2015 VINTAGE

BODEGAS VICTORIA ORDOÑEZ

DRY WHITE TYPE

VARIETY: 100% Malaga Muscatel

PRODUCTION: 1,990 bottles

PRESENTATION: 750 ml Burgundy bottles, with natural cork seal, in a case of 6 lying bottles



HISTORY. The Muscatel grape from Malaga is one of the local varieties of this Designation of Origin (D.O.). Its origin goes back to the arrival of the Phoenicians on the Malaga coast around the VII century B.C. Although it has been traditionally vinified as a sweet wine, in the early XXI century it has begun to be made as a gentle dry wine. MONTICARA is the first winemaking of this variety in a barrel.

FUENTE BLAS VINEYARDS. The Fuente Blas vineyard consists of 2 plots of 0.64 and 1.04 ha respectively, with a slope of 68%. It is located in Los Romanes, in the Upper Axarquia region, at an altitude above 800 m. These are vines planted in 1932 with a plantation layout of 3,000 vines per ha and low vine plantation. Its yields are below 2,000 kg/ha.

SOIL. The Axarquia region is located to the east of Malaga and although it adjoins the Mountains of Malaga, its origin is somewhat later because it comes from the Alpujarride complex, dating from the Palaeozoic. In Axarquia, schists prevail, dotted with white quartz. This metamorphic soils are easily eroded and very poor in organic matter.

The relief of Axarquia is extremely subdivided, constituted by a succession of deeply embedded interfluvial areas. This pronounced gullying towards the south has given the configuration of an "elephant back" to the relief. The mainly convex mountainsides are characterized by slopes that range between 20 and 60%. According to the Ministry of Agriculture's classification of working soils, most of the vineyards are beyond the limits set for agricultural practices.

CLIMATOLOGY. The mild Mediterranean climate of the Axarquía is conditioned by the influence of the Mediterranean to the South, and the mountainous barrier that forms, in the northern part, the Tejeda and Almirajara Sierras and which protect it from the cold North winds. Two geographical features dominate it: La Maroma peak (2,065 m), the highest in Malaga, and the Boquete de Zafarraya (as seen in the illustration on the Monticara label), a mountain pass of glacial origin that connects Malaga with Granada. A sub-humid, Mediterranean climate. An average temperature of 16 °C. Annual rainfall between 500 and 600 mm, with torrential rains.

However, in 2015 rainfall in the Upper Axarquía region reached only 465 litres per square metre. In July and August, record temperatures were recorded with averages of around 28 °C and maximum temperatures of 41 °C. The effect of these high temperatures was added to the persistent drought from which Malaga agriculture has suffered since 2009. This resulted in lower production in 2015 (it is estimated that the loss of grape production was 60%, compared to a normal year). Many clusters did not ripen properly and became dehydrated. These climatological circumstances forced the harvest to be brought forward and to be extremely careful with the vine selection. However, from the phytosanitary point of view, it was a good year for the area.

HARVEST. The grapes for MONTICARA were harvested on the 5th and the 11th of August. The harvest is performed by hand-picking, in boxes of 9 kg, with the only help of mules and they are collected at the foot of the vineyard in refrigerated transport.

VINIFICATION. In the cellars it goes through the selection table and is de-stemmed without crushing. Maceration is carried out in press at low temperature. MONTICARA is obtained from the free-run juice. It is fermented at a controlled temperature in 600-litre French oak barrels. It matures on lees, with frequent removal of lees taking place until May. Cold stabilization is carried out. The finished wine was bottled in June 2016. In total, 13 months of ageing: 9 months in the barrel and 4 in the bottle.