



La Ola

D.O. SIERRAS DE MALAGA

2015 VINTAGE

VARIETIES

These are the local varieties:

Pedro Ximenez 70% and Muscatel 30%



PEDRO XIMENEZ VINEYARDS

La ola del melillero is mainly produced from Pedro Ximenez (PX) grapes from the Mountains of Malaga. It comes from seven small plots of between 30 and 100 years old, in the Malaga municipality, almost hidden in a Mediterranean forest of holm oaks, cork oaks and Aleppo pines. These are dryland, mountain vineyards located at an altitude between 800 and 1,000 m. An extremely steep topography, with slopes of between 46 and 76%, requires manual tilling using age-old viticulture techniques. In these conditions, the yields are very low (900 kg/ha), but the concentration of the berry is optimal for making quality wines.

Climatology. A sub-humid, temperate Mediterranean climate. An average temperature of 15.6 °C. An annual rainfall of 585 mm, with torrential rains.

Extremely complex and ancient soils. Predominant phyllites (slate of clay origin) date back 600 and 500 million years ago and come from very deep sea beds and greywacke (sandstone rocks from 400 to 350 million years ago). This type of soils are easily eroded and very poor in metamorphic terms, with only 0.73% of organic matter and excellent acidity for vine growing.



MUSCATEL VINEYARDS

The grapes come from six plots in two municipalities of the Upper Axarquía region, at about 700 m of altitude at the foot of Sierra Tejeda. With a very abrupt relief, the cultivation of these vineyards is similar to that described for the PX variety from the Mountains of Malaga. The slopes inclination range between 40 and 60%. The terrain determines the viticulture, which is completely manual. Somewhat younger than those from the Mountains of Malaga, its composition is dominated by schists alternating with white quartz, which are very poor in organic matter.

Climatology. A sub-humid, temperate Mediterranean climate. An average temperature of 16 °C. Annual rainfall of 500-600 mm, with torrential rains.

Soils of slate alternating with white quartz, which are very poor in organic matter.

VINIFICATION

The grapes are hand-picked in boxes of 10 kg, with the help of mules, and moved from the vineyard in refrigerated transport.

40% of the grapes is fermented in new French oak barrels, and the remainder in stainless steel tanks, at a controlled temperature.

Aging takes place on lees for 8 months.

13,5% Alc.

TASTING NOTE

Bright straw yellow in colour. In the nose the wine has a delicate aroma of white flowers that already suggests freshness, and in the mouth it offers an acidity perfectly integrated with the fruit. A wine that is balanced and complex, at the same time, with a roundness and smoothness from the barrel fermentation and aging, as well as the contact with the fine lees. A touch of final bitterness reminds us of the presence of Muscatel. In short, it brings together the elegance and freshness of the PX with the sweetness and generosity of the Muscatel.

A very suggestive and surprising wine. Served very cold, it is ideal for pairing with fish, seafood, rice dishes, vegetables and white meats.