

VOLADEROS

D.O.: SIERRAS DE MALAGA. Subzone: MONTES DE MALAGA

2015 VINTAGE

BODEGAS VICTORIA ORDOÑEZ

DRY WHITE *MOUNTAIN TYPE WINE*

VARIETY: 100% Pedro Ximenez

PRODUCTION: 979 bottles

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

HISTORY. VOLADEROS is the first *Mountain Wine* to be produced in Malaga since the end of the XIX century. Until then, this *Mountain Wine* (a dry Pedro Ximenez white, no stronger than 14° Alc.) was one of the most famous Malaga wines, together with the sweet wines produced from this variety. In 1786, Rev. Townsend who was travelling through Malaga, was the first to describe this wine by using the term 'Mountain'. The 'Pedro Ximenez' or 'Pero Ximen' wine was the one that brought most fame to Malaga, "recalling it whosoever should write about this city, and referring to it as the quintessential 'Malaga Wine'". García de la Leña, 1789.



Late harvest estate wines or those from the Mountains of Malaga were the most accredited for their quality and abundance, "those about which the historians speak, and those who have given fame throughout time to all their generous wines. The Pero Ximen [wine] is a true-born child of these mountains, and is amongst the most gentle, fragrant, robust, spirited and special of Spain and even of Europe". García de la Leña, 1789.

At present, the number of vines that survive in the Mountains of Malaga is practically residual, and even less those that belong to the Sierras de Malaga Designation of Origin (D.O.). The new project of the Victoria Ordóñez Wineries is based precisely on locating these vineyards, standardizing them with this Designation of Origin and recovering the production of the famed *Mountain Wine* with the most esteemed Pedro Ximenez grapes in Malaga: those from the late harvest estates or Mountains of Malaga.

SANTO PITAR AND LAGAR DE ROVIRA VINEYARDS. These vineyards located at about 1,000 m of altitude in the *Natural Park of the Mountains of Malaga*, in the municipality of Malaga, occupy 0.59 ha and 3.36 ha, and were planted in 1970 and 1902 respectively, with a low vine plantation system. These are dryland vineyards with a plantation layout of 3,000 vines per hectare planted in a staggered arrangement,

although without a regular pattern, given the abrupt terrain. An extremely steep topography, with slopes inclination range 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.

Santo Pitar is a hill located at an altitude of 1,019 m, where there are remains of a X-XI century Mozarabic settlement. The surrounding vineyards were already well-known in the XVII and XVIII centuries for the quality of their Pedro Ximen grapes. "The well-known, striking and dignified Saint Pitar or Petar (from whose eminence the celebrated Sierra Nevada of Granada and many others of equal or greater distance are revealed)". García de la Leña, 1789.

SOIL. The MOUNTAINS OF MALAGA have extremely complex and ancient soils since they have their origin in the Malaguide Unit. Phyllites (slates of clay origin) prevail, dating 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). But schists, magma intrusions, quartz, limestone and sandstone are also found. Due to its complexity, the soils of the *Mountains of Malaga* are unclassifiable. This type of soils is easily eroded and very poor in metamorphic terms, with only 0.73% of organic matter and excellent acidity for vine growing.

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

However, in 2015 the rainfall in Santo Pitar reached 501 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 VOLADEROS were harvested on the 18th and the 20th 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. A first selection is made at the vineyard as, due the vineyard's old age, there are other varieties intermingled with the Pedro Ximen's grapes, including red varieties. In the cellars it goes through the selection table and is de-stemmed without crushing. Maceration is carried out in a press at low temperature. VOLADEROS is obtained from the free-run juice. It is fermented at a controlled temperature in 500- and 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.