



Breñal

© CORTIJO LOS AGUILARES

THE 2023 VINTAGE WAS ONE OF THE DRIEST IN OUR HISTORY AS WINEGROWERS, BEING THE THIRD CONSECUTIVE YEAR OF DROUGHT. THE HARVEST WAS VERY SMALL IN ORDER TO TRY TO GUARANTEE MAXIMUM QUALITY. THE WINES WE HAVE OBTAINED ARE RIPE AND VERY ROUND, THE RESULT OF A RESPECTFUL WINEMAKING PROCESS WITH THE GRAPES AND NOT VERY EXTRACTIVE.

Vineyard

GRAPE VARIETY

White Grenache, Vigiriega, Viognier

ALCOHOL

13,5%

ALTITUDE

950 metres

SOIL

Clay-Calcareous

DENSITY

3000 vines/ha.

YIELD

3000 kg/ha.

VITICULTURE

Certified organic, manual work

HARVEST

Hand-picked in small cases of 10 kg, grapes picked at two different dates in order to get a balanced maturity

Winemaking

COLD MACERATION

Grapes kept during 24 hours in a cold room (2°C)

GRAPE SELECTION

Hand-sorted on a selection table with 5 people

AGEING

Ageing on lees 6 months in a 300L barrel, ovoid concrete tank and stainless steel.

Tasting Notes

COLOR

Straw like brilliant colour.

AROMA

In the nose, pear mixed with the chalk, graphite and underbrush bouquets.

MOUTH

Thyme, rockrose and rosemary are the most common flowers in this highest vineyard. They are extremely fresh, have a clean and long end.



DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA
SERRANÍA DE RONDA

BOTTLED BY LOS AGUILARES DE RONDA S.L.
29400 RONDA, MÁLAGA. ANDALUCÍA
PRODUCT OF SPAIN



13,5% Vol.
75cl.