

Old Mountain (2009)

The great wines of the past were often sweet wines. In the mid 90's we decided to revive what no doubt had once been the most important of all: the "Mountain Wine" of Málaga.

Our "Old Mountain" owes its special character to the Finca de Jacinto vineyard, 2,4ha of steep slopes oriented south and east, where gnarled octogenarian Moscatel vines grow on poor, stony soils developed from dark schist. It is a very old, low yielding and early ripening vineyard. So far we have done 23 harvests in Malaga, and this is only the third Old Mountain, following the "unknown" 97 and acclaimed 2005 vintage.

Production is tiny: one single barrel.

In 2009 following a very rainy autumn and a hard winter, spring came in early and dry. Budbreak (March) and flowering (late May) occurred early. Summer was very dry and quite hot, August was fresher and the berries ripened in perfect conditions. The Old Mountain grapes were harvested very mature in late September and laid to dry under the sun, undergoing a gentle "asoleo" until October 11. Following two long harvests in the vineyard and in the "pasero", an oil press with "capachas" was used to be able to extract a must of very high density in the small proportion of just over a quarter liter per kilo of grapes.

Fermentation started spontaneously and stopped naturally. A long barrel aging (8 years!) concentrated and softened the wine. Complex, extremely concentrated, dense but soft textured, its sweetness is perfectly balanced by a beautiful acidity.

Old Mountain is a rare jewel.

522 BOTTLES (37,5CL) PRODUCED

