

# ARIYANAS NATURALMENTE DULCE- BODEGAS BENTOMIZ



**APPELLATION:** Málaga

**BLEND:** Moscatel de Alejandria (100%)

**WINEMAKER:** Clara Verheij and André Both

**VINEYARD:** \_\_\_\_\_

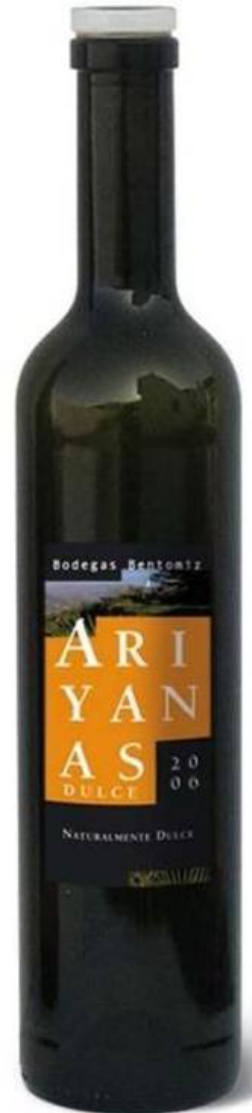
The vineyards are located in the Axarquía region of Malaga. Some of the vines are 80-100 years-old and were planted pre-phylloxera. The soils are slate and the altitude is between 400-800 metres. The altitude, combined with the Mediterranean climate, sea breezes and significant diurnal temperature range gives the fruit the freshness necessary to make very balanced wines.

**VITICULTURE:** \_\_\_\_\_

No pesticides or herbicides are used and due to the climate, there are few problems with diseases. All the vineyard work, from pruning to picking is done by hand.

**WINEMAKING:** \_\_\_\_\_

Grapes are dried on mats for between 5-7 days, with regular turning, after which they are taken to a pneumatic press. Once the must has been extracted, the wine is fermented in stainless steel tanks. Because of the concentration of the wine, 4 kilos of grapes are needed to make one litre of wine. After about 2 weeks, when the level of alcohol has reached the desired level and the wine is at the desired sweetness the fermentation is stopped by refrigeration.



**TASTING NOTES:** \_\_\_\_\_

**WEBSITE:** [http:// www.bodegasbentomiz.com/](http://www.bodegasbentomiz.com/)

**This wine is suitable for vegans and vegetarians.**

An elegant white: fresh and bold with pure fruit and minerals, balanced sweetness and acidity. Serve as an aperitif or to accompany fruity desserts such as citrus sorbet, mango mousse, apricot, peach or pineapple dishes.