



Payoya Negra 2012

Located in the natural region of the Serrania de Ronda, a sub-zone of the Sierras de Malaga D.O., The “La Melonera” estate is surrounded by ancient “dehesas”, a man-made habitat composed of scattered oaks and extensive grass cover. It was here where a wine project of excellence first started to take shape in 2006. The project’s aim is to recover grape varieties on the verge of extinction and to create vineyards that harmonize with the local landscape. There are four shareholders in this project including the Perelada Group, which is responsible for the wine management aspect of the project.

The Payoya negra, which this wine is named after and which appears on its label, is a native Andalusian goat whose milk is used to make Payoya goat's cheese in the Sierra de Cadiz and the Serrania de Ronda.

Designation of Origin Sierras de Málaga. Sub-zone: Serranía de Ronda.

Varietals: Tintilla de Rota (45%), Cabernet Sauvignon (25%), Garnacha (30%).

Vintage: Selected, hand-picked grapes from vineyards that grow at 600-900 m above the sea level. Vintaged using 7 Kg cases.

Winemaking: Fermented on the skins, with a long maceration, at a controlled temperature of 25°C.

Ageing: Twelve months in Allier French oak barrels (60 Hl.)

Graduation: 15% vol.

Total acidity: 3.6 g/l (t.a.).

Volatile acidity: 0.73 g/l (w.a.).

Residual sugar: 1.42 g/l.

Free SO2: 20 mg/l

Total SO2: 60 mg/l

Type of bottle: Borgogne, green, 75cl.

Tasting note: Cherry red color, with a violet rim. Complex and deep aroma of sweet spices, ripe fruit, balsamic notes, over a slightly toasted background. In the mouth it is round, fresh, well-balanced and enveloping. A wine with the marked personality of its terroir and the varieties from which it has been made.

What the critics say...

VINTAGE	GUIDE / MAGAZINE	SCORE
2011	<i>Guía Peñín de los Vinos de España 2015.</i> Spain.	93 points. Excellent wine.
2011	<i>Guía de Vinos Gourmets 2015.</i> Spain.	90 points.