

Malaga Virgen Tres Leones

Bodegas
**MÁLAGA
VIRGEN**
desde 1885



Muscat



MALAGA



13% ABV



GENERAL INFORMATION

Tres Leones is a naturally sweet wine made from 100% Muscat of Alexandria grapes grown at Finca Vista Hermosa in the D.O. Málaga. The grapes are carefully harvested at optimal ripeness (244 g/l sugar) and then sun-dried on racks until reaching 355 g/l (°Be 18.2) by natural dehydration. After destemming, the wine undergoes cold pre-fermentation maceration to extract aromas, followed by pneumatic pressing and controlled fermentation at 18°C. Fermentation is halted by cooling once the wine reaches 13% alcohol, leaving approximately 135 g/l of residual sugar. Gentle handling throughout production may result in natural precipitates, reflecting its artisanal character.

TASTING NOTES

The wine shows a golden-yellow colour, clean and brilliant. On the nose, it expresses ripe fruit aromas, including quince, honey, and caramelized fruit. The palate is smooth, glyceric, powerful, and well-structured, with a harmonious balance between sweetness and acidity. Tres Leones is best served chilled at 12°C and is an excellent choice for enjoying as a dessert wine or pairing with sweet and rich dishes.