La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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La Ola del Melillero 2024
Victoria Ordóñez - 75 cl.



Back to the typical "Mountain Wines" of Málaga! The label is a poetical reference to the waves on the hull of the Melillero, the boat which links Málaga with the harbour of Melilla, a Spanish city on the North-African Coast. The grapes come from 7 small parcels aged from 30 to 100 years, on the "Montes" surrounding the city of Málaga. These lie between 800 and 1000 metres above sea-level.

Vinification
The grapes come from very small parcelles on slate soils with very low yields (900 kg per hectare). They are harvested at the beginning of August, en small crates of 10 kg max. These are then sent down the sheer slopes on mule-back to the refrigerated transport, then to the small cellar. 40% of the blend is barrel-fermented in French new oak, the rest in stainless steel. Then both are aged for 8 months.

Storage potential
Drink as from : 2026
Best moment : 2026-2027
Until : 2028

To serve
Serve chilled.

Trial analysis
Pale colour. Delicate notes of white flowers on the nose, a lot of freshness and some spices. Very fruity on the palate, with a well-integrated acidity and some hints of wood. Nice touch of bitterness in the finish. Elegant and lively.

Wine style:
Mediterranean, fresh gourmet wine

Assembly
Pedro Ximénez (85%), Moscatel (15%)

Region:
Andalucía

Appellation:
D.O. Sierras de Málaga

Wine estate:
Victoria Ordóñez

Vegan

Description domain

A small but ambitious project by Victoria Ordóñez and her son Guillermo. Victoria is the daughter of Málaga's pioneer of great wines distribution José María Ordóñez. Her dream was to give back tehir fame to the dry "Mountain Wines" made in the hills surrounding the city of Malaga, which enjoyed international fame from the 17the to the end of the 19th century. We are happy to say she is winning her bet.