



# filitas y lutitas

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on the shores of the Mediterranean  
slate slopes and salty sea breeze  
vertigo hillsides  
traditional viticulture  
and deep roots  
a friendship  
simply AXARQUÍA

## **FILITAS Y LUTITAS 2019**

3.891 bottles

### **VARIETALS**

90% Muscat of Alexandria & 10% Pedro Ximén

In Malaga the Pedro Ximénez is known as Pedro Ximén or Pero Ximén.

### **VINEYARDS**

The Muscat in the Viña de Bernardo in Loma de Los Jacintos and Viña de Pitón in Cerro de las Cucarras.

High-altitude vineyards of 50 years or more and facing the sea.

The Pedro Ximén in in the Viña de Loguirre in Santo Pitar at a height of 1000 m.

### **SOILS**

Black phyllites.

### **HARVEST**

Manual in boxes with the help of mules. In the third week of August, both the Moscatel from the Bernardo vineyard and the Pitón vineyard were harvested, and the Pedro Ximén from the Loguirre vineyard was harvested in the fourth week of August.

### **WINEMAKING**

Maceration with one-day skins. Spontaneous fermentation of Muscat in a 3,300-litre oak vat that is over 100 years old, and Pero Ximén in a 640-litre barrel. They are then blended for aging.

### **AGEING**

10 months in oak vats on fine lees.

### **ANALYTICAL DATA**

Graduation.....	13,5 % by vol.
pH .....	3.08
Total acidity.....	5,48 g/L
Volatile acidity .....	0.33 g/L
Residual sugar .....	Less than 2 g/L
Free SO <sub>2</sub> .....	13 mg/L

### **TASTING NOTES**

Pale yellow in color with light gold. On the nose, original and complex with aromas of white flowers, stone fruits, saline and mineral. On the palate, it´s full, dry and with good acidity.