



a los pies del **Mediterráneo**
laderas de **pizarra** y brisa salada
un **desnivel** que provoca **vértigo**
viticultura de **tradición**
y profundas **raíces**
una **amistad**
simplemente **AXARQUÍA**

LA RASPA 2022

15.815 bottles

VARIETIES

80% Muscat of Alexandria & 20% Doradilla.

Doradilla is native to Malaga, with very little planted area and at risk of disappearance.

VINEYARDS

It is our "county wine" the grapes comes from vineyards in different villages. In the low areas facing north and from some vineyards at more than 600 m altitude facing south.

SOILS

Schist and black phyllites.

HARVEST

Manual in boxes with the help of mules. The Moscatel, the first and second week of August and the Doradilla, the last week of September.

WINEMAKING

Spontaneous fermentation of each variety separately in stainless steel tanks. When they finish fermenting, they are assembled for aging.

AGEING

5 months in concrete tanks on fine lees.

ANALYTICAL DATA

Graduation..... 13.0 % by vol.
pH 3.11
Total acidity..... 5.78 g/L
Volatile acidity 0.52 g/L
Residual sugar Less than 2 g/L
Free SO₂..... 20 mg/L

TASTING NOTES

Bright, straw yellow in color. On the nose, herbaceous and citrus, with aniseed notes and a mineral finish. In the mouth, intense and tasty, with great acidity and saline.