



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 TINTO 2022

9.503 bottles

VARIETIES

70% Syrah & 30% Romé.

Pure Mediterranean. The Romé is originally from Axarquía, the only red variety native to Málaga.

VINEYARDS

The Syrah grapes comes from El Romeral vineyard in Colmenar. Facing north at more than 800 m of altitude, nestled in a meadow of holm oaks.

The Romé grapes comes the vineyard of Santo Pitar, on the border with the Montes de Málaga close to 1.000 m of altitude, also north face.

SOILS

Schist and black phyllites.

HARVEST

Manual in boxes with the help of mules. The Syrah, the second week of september and the Romé, the first week of October.

WINEMAKING

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

AGEING

6 months in 600L French oak barrels.

ANALYTICAL DATA

Graduation..... 13.5 % by vol.
pH 3.61
Total acidity..... 5.36 g/L
Volatile acidity 0.79 g/L
Residual sugar Less than 2 g/L
Free SO₂..... 13 mg/L

TASTING NOTES

Wine of cherry colour with a medium-high layer. On the nose, aromas of bramble fruits predominate over herbaceous and spicy notes. On the palate, it is a tasty and fresh wine with a good finish.