



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

ROCALIMA 2021

1.008 bottles

VARIETIES

100% Doradilla.

The Doradilla is native to Malaga, but has very little planted area and is at risk of disappearance. Very well adapted to hot and dry summers.

VINEYARDS

The only Doradilla vineyard planted in Axarquía, it is located on the Cuesta de Los Jacintos in Moclinejo at about 600 m altitude, with a steep western facing slope that catches the afternoon sun.

SOILS

Black and red phyllites.

HARVEST

Manual harvest in the second week of September, when the skins of the grapes were very golden. Transported by mule in small boxes.

WINEMAKING

Spontaneous fermentation with the skins in a stainless steel tank. Once the fermentation is finished the wine is transferred with the skins to a concrete vat.

AGEING

5 months in concrete vats with skins. It is pressed and aged for 10 more months on fine lees in 2 old cones of chestnut.

ANALYTICAL DATA

Graduation..... 12,0 % by vol.
pH 3.28
Total acidity..... 5.74 g/L
Volatile acidity 0.72 g/L
Residual sugar Less than 2 g/L
Free SO₂..... 18 mg/L

TASTING NOTES

Golden yellow in colour with a touch of orange. On the nose, aromas of camomile and stone fruit, with light honeyed notes. Broad, dry and flavourful in the mouth.