

Desoutter & James

Specialists in Spanish wine



Filitas y Lulitas

Viñedos Verticales (Vertical Vineyards) are based in Moclinejo in the Axarquía region just to the east of the city of Malaga. Their focus is on traditional grape varieties, minimum intervention in the vineyard and the winery, and traditional winemaking methods that include spontaneous fermentation and the use of old wooden foudres and concrete tanks (known as *trujales* in the Axarquía).

DO: Sierras de Malaga.

Grape varieties: 90% Muscat of Alexandria, 10% Pedro Ximenez.

Soil: Black phyllites and slate.

Harvest: Manual in boxes during September. The Muscat from the Bernardo vineyard is harvested in the first week, and the Muscat from the Piton vineyard and the Pedro Ximenez in the third week.

Winemaking: Spontaneous fermentation in 100 year old, 3,300 litre foudres previously used for ageing brandy.

ABV: 14%.

Total acidity: 6.07g/l.

Volatile acidity: 0.40 g/l.

Residual sugar: Less than 1g/l.

Free SO₂: 29 mg/l

Total SO₂: 102 mg/l

Tasting notes: Golden yellow in colour. Complex aromas. Very mineral with notes of white flowers, Mediterranean aromatic herbs, quinces, and light aromas of brandy. Intense and persistent on the palate with volume and fine acidity.