

Desoutter & James

Specialists in Spanish wine



La Raspa 2017

Viñedos Verticales (Vertical Vineyards) are based in Moclinejo in the Axarquía region just to the east of the city of Málaga. 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 Málaga.

Grape varieties: 80% Muscat of Alexandria, 20% Doradilla. Doradilla is native to the mountains of Málaga with small areas planted (c. 25 Ha).

Soil: Shale and black schist.

Harvest: Manual harvest in small boxes. Moscatel at the beginning of August and Doradilla during the first week of September.

Winemaking: Each variety is fermented separately, spontaneously in steel tanks, then aged in concrete tanks (*trujales*) with fine lees for 5 months.

ABV: 13%.

Total acidity: 6.45g/l.

Volatile acidity: 0.27g/l.

Residual sugar: Less than 1g/l.

Free SO₂: 29 mg/l

Total SO₂: 98 mg/l

Tasting notes: Bright, pale yellow. Intense aroma with a predominance of white flowers and herbaceous notes. Light saline touches and a mineral background. The palate is fresh, persistent and with a very pleasant finish.