



magnético

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

MAGNÉTICO 2020

2.718 bottles

VARIETALS

100% Garnacha

VINEYARDS

The grapes come from two small vineyards in Navarrete area and in Villanueva area. Unique Grenache vineyards in the area, facing north looking for freshness.

SOILS

Schist and black phyllites.

HARVEST

Manually picked and carried in boxes with the help of mules. The vineyard of Villanueva was harvested in the second week of August and that of Navarrete a week later as it was gloomier.

WINEMAKING

Spontaneous fermentation of the grapes from the two plots in stainless steel tanks. Malolactic fermentation.

AGEING

10 months in 1000 L old concrete jars on its fine lees.

ANALYTICAL DATA

Graduation..... 13.0 % by vol.
pH 3.29
Total acidity..... 5.80 g/L
Volatile acidity 0.38 g/L
Residual sugar Less than 1 g/L
Free sulfites 22 mg/L

TASTING NOTES

Medium-high mauve colour. On the nose, aromas of wild flowers and red fruits with some spicy notes. In the mouth, it's a very fresh, mineral and fruity wine.