



noctiluca

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

NOCTILUCA 2020

2.944 bottles

VARIETIES

100% Muscat of Alexandria.

VINEYARDS

Viña de Reyes in Lo Torres more than 130 years old and one of the first replanted after phylloxera. Facing North, with high concentration and the yields are very low.

SOILS

Red phyllites.

HARVEST

Manual harvest in boxes with the help of mules. The harvest took place on August 18th and the grapes were sunned for 10 days (asoleo).

WINEMAKING

Spontaneous fermentation in a stainless steel tank, which was stopped by cooling (below freezing) when the desired alcohol and sugar was reached.

AGEING

3 months in stainless steel at -2°C.

ANALYTICAL DATA

Graduation.....	10.5 % by vol.
pH	3.25
Total acidity	7.39 g/L
Volatile acidity	1.08 g/L
Residual sugar	218 g/L
Free SO ₂	13 mg/L

TASTING NOTES

Straw yellow in color with golden sparkles. On the nose, initially aromas of white flowers and stone fruits to make to citrus and mineral notes. In the mouth, intense with a great balance between acidity and sweetness.