



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

EL CAMALEÓN 2019

3.008 bottles

VARIETALS

100% Romé.

The unique native red variety of Málaga that has been close to disappearance.

VINEYARDS

The grapes come from three small vineyards, all of them at more than 700 m of altitude, in Santo Pitar, Corumbela and Sedella (pagos tardíos).

SOILS

Black phyllites and slate.

HARVEST

Hand harvested grape in small boxes. At the beginning of September, the most compact clusters and those that don't colored are discarded, leaving the rest in the strain for 2 more weeks, seeking better maturation and greater concentration.

WINEMAKING

Spontaneous fermentation in an oak vat of 2000 L. Maceration with the skins for 3 months.

AGEING

10 months in the oak vat on its fine lees.

ANALYTICAL DATA

Graduation..... 12,5 % by vol.
pH 3.52
Total acidity..... 4,7 g/L
Volatile acidity 0,45 g/L
Residual sugar Less than 1 g/L
Free SO₂..... 17 mg/L

TASTING NOTES

Wine of mauve color and medium layer. On the nose, original with notes of red fruit and cherries that give way to balsamic and mineral notes. On the palate, fresh and tasty, with good persistence.