

ATLANTE

VINOS & VIÑEDOS

EL LOCO 2020

Variety: Listán Negro.

Plot: La Quinta, cultivated with the braided cordon system.

Vine age: +150 years.

Soil: Volcanic, clay, and basalt stones.

Harvest: Manual, carefully selected.

Fermentation: In open concrete lagar for 10 days, 30% whole cluster foot-trodden.

Aging: 36 months in 600-liter French oak vats.

Alcohol: 14,5%

pH: 3,61

T.A.: 5,36

Azúcares residuales: 1.5 g/l

Production: 800 bottles

Bottled unfiltered.

Tasting Notes:

Cherry red color.

Dominant aromas of ripe fruit, blackcurrant, minerals, white pepper, violets, smoke.

Silky tannins with good structure.

Pairing:

Traditional meat dishes, pasta filled with cheese, mushrooms or meat, stews, aged cheeses, flavorful preparations.

Producer: QUINTA SAN ANTONIO

D.O.: Valle de La Orotava

Estate-grown and produced

