

ATLANTE

VINOS & VIÑEDOS

EL NARRADOR 2020

Varieties: Listán Negro, Listán Blanco, Albillo Criollo.

Plot: La Quinta

Altitude: 430 m.

Soil: Equal parts clay and sand, basalt stones, volcanic origin.

Harvest: Manual, carefully selected.

Fermentation: Spontaneous, in open concrete lagar for 10 days.

Aging: 24 months in French oak vats.

Alcohol: 14%

pH: 3,56

T.A.: 5,50

Residual sugar: 0.2 g/l

Production: 800 bottles

Bottled unfiltered.

Tasting Notes:

Garnet red color.

Dominant aromas of spices, pepper, blackcurrant, vegetables.

Medium acidity, silky tannins with good structure.

Pairing:

Legumes, traditional meat dishes, pasta filled with cheese, mushrooms, or meat, vegetable stews.

Producer: QUINTA SAN ANTONIO

D.O.: Valle de La Orotava

Estate-grown and produced

