

ATLANTE

VINOS & VIÑEDOS

LA MUSA (Dry) 2022

Variety: Albillo Criollo 100%

Plot: Los Topes, La Cruz Santa

Altitude: 650 m.

Vine age: +30 years

Soil: Volcanico, proporción mayor de arena sobre arcilla, piedras de basalto.

Harvest: Manual, third week of September.

Fermentation: Spontaneous, indigenous yeasts.

Crianza: 16 months.

Grado alcohólico: 13%

pH: 3,21

T.A.: 5,80

Residual sugar: 0,7 g/l

Production: 800 bottles

Bottled unfiltered.

Tasting Notes:

Intense straw yellow.

Aromas of pear, quince, orange peel, fennel, fresh herbs, and honey.

Intense, with good acidity, round, and excellent balance on the palate. Good bottle aging potential.

Pairing:

Spiced dishes, fish in sauce, white meats.

Producer: QUINTA SAN ANTONIO

D.O.: Valle de La Orotava

Estate-grown and produced

