

ATLANTE

VINOS & VIÑEDOS

ATLANTE (Dry) 2022

Variety: Albillo Criollo and Listán Blanco.
Plot: Los Topes, La Cruz Santa.
Altitude: 650 m.
Vine age: 25 and 70 years.
Yields: 2,6 hl/ha.
Soil: Volcanic, rich in organic matter, slightly acidic.
Harvest: Manual, carefully selected.
Fermentation: Spontaneous, 21 days.
Aging: 12 months on the lees, 1/4 fermented and refined in French oak barrels.
Alcohol: 13%
pH: 3,2
T.A.: 5,11
Residual sugar: 0,80 g/l
Producción: 1.450 bottles

Bottled unfiltered.

Tasting Notes:

Intense straw yellow.
Aromas of pear, quince, orange peel, fennel, fresh herbs, and honey.
Intense, saline, with good acidity 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

