

# ATLANTE

## VINOS & VIÑEDOS

### ATLANTE Vidueño 2022

- Varieties:** Listán Negro, Vijariego N., Castellana, Negramoll.
- 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 4 days, whole clusters.
- Aging:** 12 months in French oak vats.
- Alcohol:** 12,5%
- pH:** 3,61
- T.A.:** 5,3
- Residual sugar:** 0,3 g/l
- Production:** 1.700 bottles.

**Bottled unfiltered.**

#### Tasting Notes:

Cherry red color.  
Dominant aromas of spices, pepper, blackcurrant, minerality.  
Silky tannins with good structure.

#### Pairing:

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

**Producer:** QUINTA SAN ANTONIO

**D.O.:** Valle de La Orotava  
Estate-grown and produced

