

ATLANTE

VINOS & VIÑEDOS

ATLANTE Viejo

Varieties: Albillo Criollo and Listán Blanco.

Plot: Los Topes, La Cruz Santa.

Altitude: 650 m.

Vine age: 25 and 70 years, braided cordon system.

Yields: 2,6 hl/ha.

Soil: Volcanic, rich in organic matter, slightly acidic.

Harvest: Manual, carefully selected.

Fermentation: Spontaneous, 21 days.

Aging: Aged in chestnut barrels, topped up every 6 months.

Alcohol: 17%

pH: 2,9

T.A.: 10,82

Residual sugar: 44 g/l

Volatile acidity: 0,82

Bottled unfiltered.

Tasting Notes:

Amber with dark tones, evolved due to long aging. The wine's aromas and flavors are intensified by the higher concentration of sugars and dry extract. Very intense, high acidity, with excellent balance on the palate. High-quality oxidative notes, generating complex aromas and flavors: dried fruits, curry, caramel, baked apple. Very long persistence.

Pairing:

A highly concentrated wine to enjoy on its own, or with Iberian cured meats, aged cheeses, mushroom-based recipes.

Producer: QUINTA SAN ANTONIO

D.O.: Valle de La Orotava

Estate-grown and produced

