

**JABLE DE TAO
LA DIEGO**
Lanzarote



APPELLATION: Lanzarote

BLEND: Diego

WINEMAKER: Carmelo Peña Santana

VINEYARD: _____

This wine, La Diego, is named after a rare grape variety native to the Juan Bello mountain region. Known for its neutral profile and taut acidity. La Diego comes from three plots surrounding the hill where we find 100 year old vines, planted in eroded volcanic rofe soils.

VITICULTURE: _____

Viticulture is practicing organic.

WINEMAKING: _____

At the winery, the grapes undergo direct pressing, cold settling, and then fermentation in 500 L barrels, adding weight to the final wine.

WEBSITE:

<https://www.jabledetao.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A stony, citrus focused wine. With hints of lime peel, slate and a lick of cream. This is a very textural wine with great length.