

JABLE DE TAO

Lanzarote



APPELLATION: Lanzarote

BLEND: Volcanic Malvasia, Listán Blanco, Diego, Listán Negro

WINEMAKER: Carmelo Peña Santana

VINEYARD: _____

This is a wine made from various different plots from around the island, with each site having distinctive soils, including Jable (sandy), volcanic, and sedimentary. The vines are between 50 to 200 years old and are grown at between 1100-1500 metres above sea level.

VITICULTURE: _____

The viticulture is practicing organic.

WINEMAKING: _____

The individual parcels are vinified separately, undergoing fermentation without temperature control in various different vessels, including 500-litre barrels, concrete tanks, and foudres. The wine is then is put through malolactic fermentation before the blending of the parcels.

WEBSITE:

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Lime peel, wet stone and a lick of cream on the nose. Fresh acidity, a smoky, mineral core and a lengthy saline finish.