

JABLE DE TAO – PARAJE TAO

Lanzarote



APPELLATION: Lanzarote DO

BLEND: Malvasía Volcánica

WINEMAKER: Carmelo Peña Santana

VINEYARD: _____

From grapes grown in the village of Tao, where the vines are 100-150 year old and grown on sandy (jable) soils with a top layer of volcanic ash (rofe). They are planted in the crater-like trenches found in Lanzarote, which allow the roots to access nutrients from the deeper soils. There is high humidity and therefore mildew threats in this area, meaning meticulous year-round attention is required for a successful crop.

VITICULTURE: _____

The viticulture is practicing organic.

WINEMAKING: _____

The fruit is hand harvested and whole cluster pressed. The juice is left to settle for one day before it ferments in neutral oak and white clay pots with no temperature control. The wine then matures for 10 months in the white ceramic pots and an Austrian 1200L neutral foudre.

WEBSITE: www.jabledetao.com/

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

On the nose, citrus and gentle florals with a lift of saline minerality. The palate is fresh and vivid, with grapefruit, lemon and a creamy texture that gives way to a long, salt-edged finish.