



ALTHAY · LANZAROTE, CANARY ISLANDS

Avelina 2023



PRODUCER	Althay
GRAPES	Listán Negro 100%
VINTAGE	2023
ALCOHOL	13%
BOTTLES PRODUCED	2,500 bottles
REGION	Lanzarote, Canary Islands
ITEM NO.	19488001 Vinmonopolet
SERVING	14–16 °C, a little below room temperature.

NOSE

Blackberry, red flowers, volcanic ash and sea air.

PALATE

Fruity, with a hint of salt and soft tannins.

ABOUT THE WINE

Listán Negro, hand-destemmed and macerated for twenty days in small vessels with as little extraction as possible. The result is a light red with soft tannins, where the ash and the sea sit as clearly as the fruit. It takes a chill, and it suits lamb.





THE CRAFT

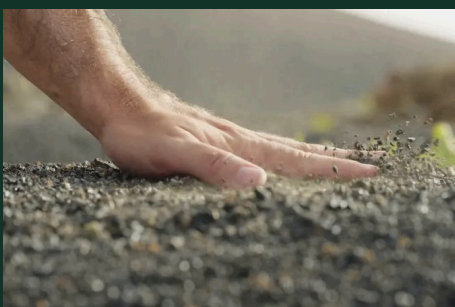
How it is made

The road from grape to bottle, step by step, as the winery itself describes it.

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| 1 | THE VINEYARD
Listán Negro from a single parcel in La Geria, planted <i>in enarenado</i> — each vine in its own pit in the volcanic ash. Althay describes the vines as more than a hundred years old. | 4 | MACERATION
Twenty days on the skins in small vessels, with as little extraction as possible. The aim is colour and scent without heavy structure. |
| 2 | HARVEST
Picked by hand, like everything else here. The terrain makes machines impossible. | 5 | FERMENTATION
Fermented spontaneously on the natural yeasts from the fruit and the cellar. |
| 3 | DESTEMMING
The bunches are destemmed by hand, berry by berry. | 6 | BOTTLING
Very gentle filtration — only what stability demands. Made without the use of fining agents. Then bottling. |

WHAT SETS IT APART

Twenty days on the skins in small vessels, fermented spontaneously and bottled after very gentle filtration. A light red, not a heavy one.



THE WINERY BEHIND THE WINE

The other end of the island, and of the thinking. A few thousand bottles a year from old, ungrafted vines, fermented on their own yeasts and bottled after very gentle filtration. No safety net, and no attempt to make the wine simpler than it is.

ALTHAY · YOUNG WINERY · LA GERIA, LANZAROTE