



ALTHAY • LANZAROTE, CANARY ISLANDS

Caldera Tinasoria 2023



PRODUCER	Althay
GRAPES	Malvasía Volcánica 100%
VINTAGE	2023
ALCOHOL	12.5%
BOTTLES PRODUCED	2,000 bottles
REGION	Lanzarote, Canary Islands
ITEM NO.	19487901 Vinmonopolet
SERVING	10–12 °C in a slightly larger glass. It opens up after a few minutes.

NOSE
Mineral.

PALATE
Fruity, with sea water, black sand, ripe lemon and yellow flowers, and a long finish.

ABOUT THE WINE

From a single plot inside a crater bowl, where the picón lies deepest and the wind blows hardest. A dry, bright white, fermented spontaneously on its own yeasts. Black sand and sea water aren't tasting notes here so much as an address.



LA GERIA • LANZAROTE



THE CRAFT

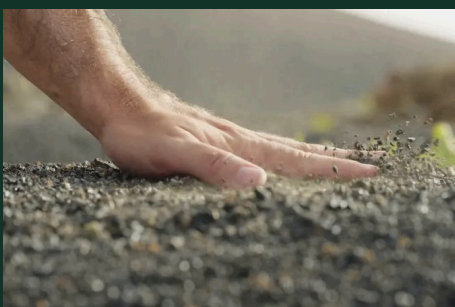
How it is made

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

- 1 THE VINEYARD**
Malvasía Volcánica from a single vineyard inside the volcanic crater of Caldera Tinastoria, in La Geria, four hundred metres above sea level.
- 2 SKIN CONTACT**
The grapes are given twenty-four hours of pre-fermentation maceration — skin contact before the alcoholic fermentation begins at all. It draws out more aroma and more phenolic structure. The result is a white wine with more grip than a directly pressed Malvasía, and just as clear and bright in the glass.
- 3 FOOT-TREADING**
The grapes are trodden by foot and pressed.
- 4 FERMENTATION**
Fermented spontaneously on natural yeast, normally three to four weeks.
- 5 DIVIDED**
The wine is split in two. One part matures in stainless steel and keeps the freshness, the acidity and the clean minerality. The other goes into 500-litre French oak.
- 6 MALOLACTIC**
The cask portion goes through malolactic fermentation, converting the sharper malic acid into softer lactic acid. That is what gives the roundness and the structure. The steel portion keeps its malic acid.
- 7 BLENDING**
The two parts are brought back together before bottling. Made without the use of fining agents. All told it takes around twelve to fifteen months from harvest to market.

WHAT SETS IT APART

A full day of deliberate skin contact before fermentation, the grapes trodden by foot, and the wine assembled from a fresh steel portion and a rounder cask portion.



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.

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