



ALTHAY · LANZAROTE, CANARY ISLANDS

Viticultores 2024



PRODUCER	Althay
GRAPES	Malvasía Volcánica 80%, Listán Blanco 10%, Diego 10%
VINTAGE	2024
ALCOHOL	13%
REGION	Lanzarote, Canary Islands
ITEM NO.	19488101 Vinmonopolet
SERVING	10–12 °C in a slightly larger glass. It opens up after a few minutes.

NOSE

Ripe yellow stone fruit and apple, with orange, blossom, a little nut, camphor and minerals.

PALATE

Juicy, with a slightly unctuous texture and a saline edge of apple, orange, baked lemon, nut and spice.

ABOUT THE WINE

This is the one people come back to. Three grapes from old, ungrafted vines, fermented on the cellar's own yeasts, with just enough weight to carry the salted dryness the island gives.



LA GERIA · LANZAROTE



THE CRAFT

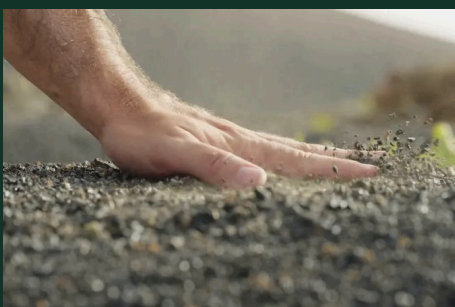
How it is made

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

- 1 THE VINEYARDS**
Malvasía Volcánica, Listán Blanco and Diego are picked by hand from several vineyards, among them La Geria, Masdache and Tisalaya.
- 2 THE PARCELS**
Some parcels are pressed directly, others given a short maceration before pressing, depending on the condition of the fruit. The maceration is short and deliberate: it draws aroma and texture, not colour.
- 3 FERMENTATION**
Fermented spontaneously on the natural yeasts from the fruit and the cellar, normally three to four weeks.
- 4 MALOLACTIC**
Some parcels go through malolactic fermentation, four to six weeks, while the rest keep their fresh malic acid. The wine gains both roundness and tension.
- 5 MATURING**
The parcels are blended and rest about ten months on fine lees in stainless steel. That long contact builds texture and depth without any oak.
- 6 BOTTLING**
Very gentle filtration — only what stability demands, never a hard polish. Made without the use of fining agents. About a year from harvest to bottling, twelve to fourteen months to market.

WHAT SETS IT APART

Several grapes and several parcels, each handled separately, partial malolactic fermentation — and then ten months maturing together on the lees.



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