

## TECHNICAL SHEET

### OCAMPO LISTÁN NEGRO

VINTAGE / VARIETIES	2022/ 100% Listán Negro.
VINEYARD	Tacoronte Acentejo grape growers.
VINEYARD AGE	Over 50 years old.
TRAINING METHOD	Traditional system: "Rastra".
SOIL	Loamy Clay over Volcanic Soil.
GRAPE HARVEST	By hand in 18 kg. crates, in the first week of September.
ALCOHOLIC FERMENTATION	Spontaneous by native yeast in open concrete tanks.
MALOLACTIC FERMENTATION	In french oak barrels of 500 lts.
AGING	9 month with its lees. 60% in french oak barrels of 500 lts and 40% in a concrete tanks.
BOTTLING	Unfiltered/ 3.460 uds.
ALCOHOL	12% V.ol.
pH	3,59
TOTAL ACIDITY	5,25 g/l (in Tartaric Acid)
FORMAT	Burgundy bottle 75 Cl.
PACKAGING	6 bottle cases.

