

TECHNICAL SHEET

OCAMPO LISTÁN BLANCO

VINTAGE / VARIETIES	2022/ 100% Listán Blanco.
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 Fudres and french oak barrels of 500 lts.
AGING	9 month with its lees in french oak Fudres and barrels of 500 lts.
BOTTLING	Ligth filtering/ 3.335 uds.
ALCOHOL	12,5% Vol.
pH	3,15
TOTAL ACIDITY	6,50 g/l (in Tartaric Acid)
FORMAT	Burgundy bottle 75 Cl.
PACKAGING	6 bottle cases.

