BODEGA PIEDRA FLUIDA TENERIFE BLANCO

White Listán and Black Listán, 60+ year-old vines. Aromas of orange blossom, roses, fennel, bay leaf, and subtle bakery notes from lees aging. On the palate, it is fresh and vibrant, with rich volcanic salinity, taut citrus and crisp orchard fruit, balanced by soft spice and a hint of white pepper on the long, sharp finish. Fresh and saline, this wine shows precision and vitality.

The grapes come from two farms in Granadilla de Abona, in the Abona region of Tenerife Island, one of the Canary Islands in Spain. Los Frontones is the highest vineyard in Spain at an altitude of 1650 m, and the Cruz de Tea vineyard at 950 m. on the high, Southern slopes of Mt. Teide the volcano. Fermentation with wild yeasts in stainless steel vats and wooden foudres. After alcoholic fermentation, it was mixed and bottled.

Bodega Piedra Fluida, established with its inaugural 2018 harvest, is located in Tenerife, Canary Islands, Spain. The winery is part of founder Félix Becker's broader strategy to protect and strengthen the conservation of the natural environment in the Canary Islands. The vineyards, situated at elevations up to 1,687 meters, are among the highest in Europe. The winery focuses on indigenous grape varieties, including Listán Blanco and Listán Negro, sourced from ungrafted vines over 60 years old. Emphasizing organic and ecological practices, Bodega Piedra Fluida produces wines that reflect the unique volcanic terroir of the region.

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Tasting Note:

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Shelf Talker:

