



Fronton de Oro Lanzarote, Canary Islands

In 1977, D. Antonio Ramírez bought a small piece of land in the hills of La Lechuza (a small town on the island of Gran Canaria) known locally as “El Frontón”, where he planted some vegetables and vines for the family’s needs. In 1999 his two sons, Pedro and Antonio, decided to bottle some wine to sell locally. The vineyards are high-elevation— many above 1,000 meters— and in many cases on terraced slopes.



DB0121-18
TINTO 2018 12/750

Made from estate-grown Listán Negro grapes, aged 3 months in mostly used American oak barrels. (About one of 8 barrels is new.) The grapes are de-stemmed and cold-soaked for 24 hours before pressing. Vinification in stainless steel tanks, after which the wines are moved to used american oak barrels. Less than 4,000 cases produced.

TECHNICAL SPECIFICATIONS

- 100% Listán Negro
- Fermented in stainless steel
- Aged 3 months in American oak
- Less than 4,000 cases produced