

John Stone Blanco 2022 Bimbache - 75 cl.

John Stone is the translation of the name of the parcel where this wine comes from: Piedra Juan. This is the highest and the most impressively located parcel of the estate, on the North coast of El Hierro, in La Frontera. The wine is impressive too - this is pure minerality and saltiness. In short, a wine for confirmed wine lovers.



Vinification

The total production of this small cuvée is around 1,000 bottles only. The grapes come from 60 + year-old vines. They start to ferment in stainless steel tanks, with indigenous yeasts, then they are transferred in wood barrels, where they develop a thin veil of "flor". No filtration, no clarification. Only a small dose of sulphur is added just before bottling.



Storage potential

Drink as from: 2023
Best moment: 2025-2027
Until: 2030



To serve

Decant to give the wine some air then serve it at 12°C in a large Burgundy type glass



Trial analysis

Are you a fan of subtle, salty, mineral wines with a nice crisp acidity? This wine is for you! It is salty on the nose, with refined notes of flor and spices. It is also powerful on the palate, but elegantly mineral. Its acidity blends very well in the fabric of the wine, it is long in the finish. Atlantic wine at its best. Freaky stuff too.



Wine style:

Atlantic, volcanic and mineral



Assembly

Listán blanco, Verjadediego blanco



Region:

Canarias



Appellation:

D.O. El Hierro



Wine estate:

Bimbache

Description domain



Biological