

PLATÉ

Going bananas!

Pour the sun and the delicious flavour of the Canaries into your glass, savour, share and enjoy...

That's the slogan for a brand new drink, a light and fruity, semi-sweet wine made from bananas. Surprisingly, the banana flavour and aroma is one of the last to reach your nose and palate, the first impression is of light tropical fruit.

We spoke to the creator of Platé, agronomist Carlos Guevara. Made redundant from the construction industry, whilst unemployed he began to experiment with the idea of banana wine made from the Canarian plátano, an idea he'd had for a long time. After two years of investigation, he finally came up with what he was looking for, scaled up production, chose the bottle and name, found the label design etc. and began marketing the product. The first large batch of 1,000



litres sold out in just one month last December and they have been regularly producing since then. As they are not tied to a season, as the grapes are, production is continuous and it takes 10 weeks from start to finish. "People buy it the first time out of curiosity, but repeat because they like it," Carlos told us. "If I had to choose one word to describe it, it would be 'surprise'. People are surprised by the quality of the product they find in the bottle. They are probably expecting something like banana liqueur and it's nothing like that. It's a delicate and gentle flavour, easy to drink."

Far from resting on his laurels, Carlos is now working on a banana vinegar and a banana sparkling wine, "Something like the Italian sparkling wines, but from bananas," he disclosed.

Classified here as an alcoholic drink rather than a wine, Platé

is made from almost the same fermentation process that is used for grapes, using the same yeasts and without other additives or colouring. The bananas are grown here in the islands, selected and peeled by hand, liquidised, fermented and then strained. The final result is a brilliant pale straw colour and should be served between six and eight °C.

It can be sipped on its own, or to accompany aperitifs, salads, rices, seafood, white meat and desserts. Carlos particularly likes it with smoked salmon. Their facebook site also has recipes to try using the wine and the head chef of the Cúpula restaurants has invented a special dish to combine with it.

There is a list of stockists and more information on their website <http://plate.es/>. An ideal gift and a great product to take home to surprise friends and family!





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