

## GUAL

### VARIETY

100% Gual from Finca San Juan Degollado and Finca Mazapé. Ungrafted grapevines. Gual was the first of the near-extinct native varieties from the Canary Islands we recuperated.

Grown in Finca San Juan Degollado at 160 metres above sea level in Garachico. Finca Mazapé is on a cliff overlooking the sea at 150 metres in San Juan de la Rambla. Both plots are in the northwest of Tenerife.

### SOIL

Volcanic young soils, with good drainage and very rich in minerals. San Juan Degollado's soil comes from the erosion of La Culata coastal cliff, adjacent to the plot. Due to the mountainous terrain, the vineyard is divided in centenarian terraces, avoiding also fertile soils' landslide.

### WEATHER

Oceanic subtropical weather, north-facing. Low altitude. Mild climate influenced by the ocean breeze. Average

temperature between 19°C and 23°C. The annual precipitation average is 200 mm.

### VITICULTURE

We apply a sustainable viticulture, not using synthetic chemical products. Diseases are prevented with natural products. In the vineyards no herbicides are applied.

### VINIFICATION

Manual harvest in mid-August. The grapes are transported to the winery in 18Kg crates.

The winemaking process starts with the grapes cooled between -5°C to 0°C, avoiding oxidations. No sulphites are added.

50% ferments in stainless steel tanks and the other 50% ferments in concrete egg-shaped tanks under temperature-controlled conditions. Later ageing on its own lees. Both vinifications are blended before bottling.

All our wines ferment with its indigenous yeasts. No animal origin clarifying agents are used. The addition of sulphites before bottling is minimal.



DO DOP Islas Canarias - Tenerife

Variety 100% Gual

Vineyard Mazapé and San Juan Degollado

Training method Vertically trellised and parral bajo

### OENOLOGICAL PARAMETERS

Alcohol 13,5% Vol.

Total Acidity 6,7gr tartaric/l

pH 3,3

Residual sugar <4 gr/l

### TASTING NOTE

Appearance Straw yellow with greenish hues. Bright and clear.

Aroma High and well-balanced aromatic intensity with smoked tones. Outstanding pineapple, jasmine and melon.

Taste Intense, unctuous, glyceride and consistent.

Service 9°C

Pairing suggestion Fish served in sauces and white meats.

Packaging Bordeaux bottle of 0.75l in boxes of six. Magnum bottles individually boxed. Every vintage is a limited edition and every bottle is numbered on the label. The stairway on the label is an allegory of the terracing style agriculture and our terroir. The clouds, under the Teide volcano, represent the Trade Winds that allow us to grow vines.