

TINTO

VARIETY

100% Listán Negro.
Ungrafted grapevines of more than 100 years old.

Grown between 300 and 700 metres above sea level, in the northwest of Tenerife.

SOIL

Young volcanic soils, with good drainage and very rich in minerals.

WEATHER

Oceanic subtropical weather, north-facing. Medium altitude. Cold and humid weather, leading to cloud formation and fogs. Average temperature between 12°C and 16°C. Annual precipitation between 500 and 1000 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-September. 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.

Pre-fermentative maceration at 0°C and later fermentation-maceration at 25°C for 7 days approximately. Aged for 3 months in 3, 4 and 5 years-old 225l French oak barrels.

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



DO DOP Islas Canarias - Tenerife

Variety 100% Listán Negro

Vineyard Northwest of Tenerife

Training method Parral and vertically trellised

ENOLOGICAL PARAMETERS

Alcohol 13,5% Vol.

Total Acidity 5gr tartaric/l

pH 3,4

Residual sugar <1 gr/l

TASTING NOTE

Appearance Medium/high intensity. Cherry red with violet hues.

Aroma Good aromatic intensity, outstanding black pepper, fig leaves and black plum.

Taste Well structured, with soft and pleasant tannins.

Service 12°C

Pairing suggestion White and red meats.

Packaging Bordeaux bottle of 0.75l in boxes of twelve. The leaf on the label is the leaf from the Viñátigo, an autochtonal tree of the Canarian Laurisilva rainforest.