

ENSAMBLAJE TINTO

Through this blend of red varieties we seek to express the identity and minerality of the northwest of Tenerife.

VARIETIES

Blend of ungrafted red native varieties from the Canary Islands, whose proportions vary every vintage depending of the harvesting conditions.

The varieties used to make this blend are usually Negramoll, Tintilla, Vijariego Negro and Baboso Negro.

SOIL

Young and old volcanic soils, with good drainage and very rich in minerals. Some areas resulted from recent volcanic eruptions, being more sandy. Others, like the plots in El Palmar Valley, are the degradation of Teno's massif, one of the oldest parts of the island and with more clay. The vines grow from sea level to 1000 metres.

WEATHER

Each variety grows in a different area of the northwest of Tenerife. The weather changes from one plot to another. The vineyards at sea level have a

warmer weather, between 19°C and 23°C average. Precipitation is around 200 mm average. The higher the plot, the lower the temperatures and larger the fluctuations between day and night.

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 at different times, depending of the variety. 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.

Each variety is vinified separately and they're blended before bottling. Every grape has different maceration and ageing times. All make a pre-fermentative maceration at 0°C and a later fermentation at 25°C. The ageing process in 225l and 300l French oak barrels of 2, 3 and 4 years vary depending of the grape.

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



DO DOP Islas Canarias - Tenerife

Varieties Baboso Negro, Tintilla, Vijariego Negro and Negramoll.

Training method Vertically trellised and parral bajo

OENOLOGICAL PARAMETERS

Alcohol 14% Vol.

Total Acidity 5,5gr H2T/l

pH 3,65

Residual sugar <2 gr/l

TASTING NOTE

Appearance Medium-high. Red garnet with violet hues.

Aroma High, well-balanced aromatic intensity. Tones of violets, black fruits, chocolate and spices.

Taste Well structured and intense.

Service 14°C

Pairing suggestion Red meats

Packaging Burgundy bottle of 0.75l in boxes of three. Magnums individually boxed.

Every vintage is a limited edition of less than 3.500 bottles, each of them numbered on the label.

The volcanic stone on the label represents the minerality of our terroir. The initials of each variety appear next to the stone organized from biggest to smallest proportions.