

MARMAJUELO

VARIETY

100% Marmajuelo from Finca Los Parrales and Finca Mazapé. Ungrafted grapevines.

Grown in Finca Los Parrales 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. Los Parrales' 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.

85% is fermented in stainless steel tanks under temperature-controlled conditions. The other 15% ferments in concrete egg-shaped tanks with its lees in suspension. 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% Marmajuelo

Vineyard Mazapé and Los Parrales

Training method Vertically trellised and parral bajo

OENOLOGICAL PARAMETERS

Alcohol 13,5% Vol.

Total Acidity 6,4gr tartaric/l

pH 3,3

Residual sugar <4 gr/l

TASTING NOTE

Appearance Straw yellow with golden and pink hues.

Aroma High and well-balanced aromatic intensity. Outstanding passion fruit and fig-tree leaves.

Taste Intense and persistent, with a pleasant aftertaste.

Service 9°C

Pairing suggestion Seafood and fish.

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.