

## NEGRAMOLL

### VARIETY

100% Negramoll from Finca Mazapé.  
Ungrafted grapevines.

Finca Mazapé is in the village of San Juan de la Rambla, in the northwest of Tenerife. The plot is on a cliff overlooking the sea at 150 metres.

### SOIL

Young sandy volcanic soil, very rich in minerals.

### WEATHER

Oceanic subtropical weather, north-facing. Low altitude. Mild climate influenced by the ocean breeze. Average temperature between 19°C and 23°C. Average annual precipitation is 200mm.

### 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 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 8 days approximately. Aged for 6 months in 2, 3 and 4 years-old 225l and 300l 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% Negramoll

**Vineyard** Finca Mazapé - San Juan de la Rambla

**Training method** Parral bajo

### OENOLOGICAL PARAMETERS

**Alcohol** 13,5% Vol.

**Total Acidity** 5,5 gr tartaric/l

**pH** 3,7

**Residual sugar** <2 gr/l

### TASTING NOTE

**Appearance** Medium cherry red color.

**Aroma** Medium aromatic intensity. Outstanding red fruits and caramel aromas with toffee.

**Taste** Smooth silky tannins. Pleasant aftertaste.

**Service** 12°C

**Pairing suggestion** White and red 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.