

ELABORACIONES ANCESTRALES BLANCO

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.

Finca San Juan Degollado is near Garachico, at 160 metres above sea level. 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 is 200 mm average.

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.

Fermentation with the skins and later maceration for three weeks. Spontaneous clarification on its own lees while the wine rests in concrete egg-shaped tanks. The result is a *white-orange* wine.

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

Variety 100% Gual

Vineyard Mazapé y San Juan Degollado

Training method Parral bajo

OENOLOGICAL PARAMETERS

Alcohol 13,5% Vol.

Total Acidity 5,7gr tartaric/l

pH 3,4

Residual sugar <2 gr/l

TASTING NOTE

Appearance Intense golden yellow with orange hues.

Aroma High, well-balanced aromatic intensity.

Tones of aromatic plants like rosemary.

Taste Very persistent with a surprising tannicity. Intense and unctuous.

Service 9°C

Pairing suggestions Fish served in sauces. White meats and lamb.

Packaging Burgundy bottle of 0.75l and Magnum. Individually boxed and numbered. Every vintage is a limited edition of less than 3.000 bottles, each of them numbered on the label.

The typography on the label evokes the times when this type of wine used to be elaborated.