

## VIJARIEGO NEGRO

### VARIETY

100% Vijariego Negro from Finca Laderas de Teno. Ungrafted grapevines.

The plot Laderas de Teno is in the northwest of Tenerife at 800 metres above sea level. Located in El Palmar valley, within Teno Nature Reserve, the vineyard is composed of 33 terraces, starting at the base of a volcano in the middle of the valley and reaching the top of the slopes.

### SOIL

Geologically, this is one of the most ancient areas of the island, result of the earliest volcanic eruptions. This clay soil is an evolution of the degradation and erosion of Teno's massif.

### 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 October. 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 at least for 10 days. Aged for 10 months in 1, 2 and 3 years-old 225 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% Vijariego Negro

**Vineyard** Laderas de Teno - Buenavista

**Training method** Vertically trellised

### OENOLOGICAL PARAMETERS

**Alcohol** 13,5% Vol.

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

**pH** 3,6

**Residual sugar** <2 gr/l

### TASTING NOTE

**Appearance** High intensity. Red garnet color with violet hues.

**Aroma** High aromatic intensity. Outstanding black currant, black fruits and spices.

**Taste** Well-structured and intense.

**Service** 14°C

**Pairing suggestion** 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.