

TINTILLA

VARIETY

100% Tintilla 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. The 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 late October, early November. 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 15 days approximately. Aged for 12 months in 1, 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% Tintilla

Vineyard Finca Laderas de Teno - Buenavista

Training method Vertically trellised

OENOLOGICAL PARAMETERS

Alcohol 14% Vol.

Total Acidity 5,4 gr tartaric/l

pH 3,8

Residual sugar <2 gr/l

TASTING NOTE

Appearance Medium-high intensity. Red garnet color.

Aroma High aromatic intensity. Outstanding dark chocolate, black fruits and tobacco.

Taste Well-structured and intense, with a good acidity.

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.