

BABOSO NEGRO

VARIETY

100% Baboso Negro from Finca Juandana. Ungrafted grapevines.

Baboso Negro is one of the near-extinct varieties from the Canary Islands we recuperated. We found it in the island of El Hierro.

Finca Juandana is in the village of La Guancha, in the northwest of Tenerife. The vineyard is next to our winery, at 400 metres above sea level.

SOIL

This plot's soil, of volcanic origin, is one of the youngest soils of the island. Because of that, it's very sandy.

WEATHER

Oceanic subtropical weather, north-facing. Medium altitude. Fresh weather with larger temperature difference, between 16°C and 21°C. Less influence of the ocean breeze. Average annual precipitation is 350 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 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 15 days approximately. Aged for 12 months in 1, 2 and 3 years old 225 and 300 French oak barrels.

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% Baboso Negro

Vineyard Finca Juandana - La Guancha

Training method Vertically trellised

OENOLOGICAL PARAMETERS

Alcohol 14,5% Vol.

Total Acidity 5,3 gr tartaric/l

pH 3,8

Residual sugar <2 gr/l

TASTING NOTE

Appearance High intensity. Red garnet color.

Aroma High aromatic intensity. Outstanding floral notes, specially violets and dark chocolate.

Taste Full bodied, 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.