

ELABORACIONES ANCESTRALES TINTO

VARIETIES

50% Tintilla from Finca Laderas de Teno and 50% Baboso Negro from Finca Juandana. Ungrafted grapevines.

TINTILLA

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, it's 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.

BABOSO NEGRO

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

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 by the end of September (Baboso) and the end of October-early November (Tintilla). 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 and maceration of each variety separately in an open 1.500l wooden vat with the whole steam and selected yeasts from the grapes. The contact of the skins with the fermenting must is done with the pigeage technique. Once the fermentations are complete and the grapes are pressed, both vinifications are blended and put into the vat covered, where the wine ages for a year.

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	50% Tintilla - 50% Baboso Negro
Vineyard	Finca Laderas de Teno and Finca Juandana
Training method	Vertically trellised
OENOLOGICAL PARAMETERS	
Alcohol	14% Vol.
Total Acidity	5,2gr tartaric/l
pH	3,8
Residual sugar	<2 gr/l
TASTING NOTE	
Appearance	Medium-high. Red garnet color.
Aroma	Floral scents of violet from Baboso Negro. black fruits and dark chocolate from Tintilla.
Taste	Gentle combination of spice and intensity, balanced with well-structured tannins.
Service	14°C
Pairing suggestion	Red meats.
Packaging	Burgundy bottle of 0.75l and Magnum. Individually boxed and numbered. Every vintage is a limited edition of less than 2.000 bottles. The typography on the label evokes the times when this type of wine used to be elaborated.

