

VIJARIEGO BLANCO

VARIETY

100% Vijariego Blanco. Ungrafted grapevines.

Vijariego Blanco is the most acid variety from the Canary Islands. It also has a very good adaptability to diverse environments.

The plots are in the villages of San Juan de la Rambla, La Guancha and Icod de los Vinos, in the northwest of Tenerife.

SOIL

Young volcanic soils, mainly sandy.

WEATHER

Due to its good adaptability to different environments, this variety grows perfectly from 200 to 1000 metres above sea level. Near the sea, the average temperature is between 19°C and 23°C, and there is a big influence of the ocean breeze. Annual average precipitation is 200 mm. The higher the vineyard,

the lower are the temperatures and higher the precipitations. All the plots are northfacing.

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 from early September until October, depending of the height of the plot where the grapes grow. 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 between 4 and 6 months in 1, 2 and 3 years-old French barrels over its own lees with bâtonnage.

All our wines ferment with its indigenous yeasts. No animal origin clarifying agents are used. The addition of sulphites before bottling is minimal.



DO	DOP Islas Canarias - Tenerife
Variety	100% Vijariego Blanco
Vineyard	Plots between 200 and 1000 metres above sea level. Northwest Tenerife.
Training method	Vertically trellised

OENOLOGICAL PARAMETERS

Alcohol	13,5% Vol.
Total Acidity	6,9 gr tartaric/l
pH	3,1
Residual sugar	<4 gr/l

TASTING NOTE

Appearance	Straw yellow. Bright and clear.
Aroma	High and well-balanced aromatic intensity. Outstanding pear, vanilla and smoked tones.
Taste	Intense, with an acidity typical of the variety.
Service	9°C
Pairing suggestion	White meats, fish in sauce and cheeses.

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.