

ROSADO

VARIETY

100% Listán Negro.
Ungrafted grapevines of more than 100 years old.

Grown between 300 and 700 metres above sea level, in the northwest of Tenerife.

SOIL

Young volcanic soils, with good drainage and very rich in minerals.

WEATHER

Oceanic subtropical weather, north-facing. Medium-high 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 mid-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.

25% of this wine comes from a bleeding process. The other 75% is vinified directly like a rosé, macerating under temperature-controlled conditions for 12 hours.

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% Listán Negro

Vineyard Northwest of Tenerife

Training method Parral and vertically trellised

OENOLOGICAL PARAMETERS

Alcohol 12% Vol.

Total Acidity 5,2gr tartaric/l

pH 3,4

Residual sugar <2 gr/l

TASTING NOTE

Appearance Raspberry red with violet hues. Bright and clear.

Aroma Good aromatic intensity, outstanding black pepper, fig-tree leaves, strawberry and raspberry.

Taste Fresh and well-balanced.

Service 9°C

Pairing suggestion Pasta and rice dishes. Bittersweet food.

Packaging Bordeaux bottle of 0.75l in boxes of twelve. The leaf on the label is the leaf from the Viñátigo, an autochtonal tree of the Canarian Laurisilva rainforest.