

ENSAMBLAJE BLANCO

Through this blend of white varieties we seek to express the identity and minerality of the volcanic soils in the northwest of Tenerife.

VARIETIES

Blend of ungrafted native white varieties from the Canary Islands.

The varieties selected and its proportions vary every year depending of the harvesting. Grapes usually used are Gual, Marmajuelo, Vijariego Blanco, Malvasía Aromática and Verdello.

SOIL

Young and old volcanic soils, with good drainage and very rich in minerals. Some areas resulted from new volcanic eruptions, being more sandy. Others are eroded ancient massifs. The vines grow from sea level to 1000 metres.

WEATHER

Each variety grows in a different area of the northwest of Tenerife. The weather changes from one plot to another. Vineyards at sea level have warmer

temperatures, between 19°C and 23°C, and the average precipitation is 200 mm. There is a strong influence of the ocean breeze. Over the 500 metres, temperatures are lower, leading to cloud formation and fogs.

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. 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.

Each variety is vinified separately and they're blended before bottling. Some of them ferment in stainless steel and concret egg-shaped tanks under temperature controlled conditions. Vijariego Blanco ferments over its own lees with bâtonnage in French oak barrels between four and six months.

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

Varieties Gual, Marmajuelo, Vijariego Blanco, Malvasía Aromática and Verdello.

Training method Vertically trellised and parral bajo

OENOLOGICAL PARAMETERS

Alcohol 13,5% Vol.

Total Acidity 5,9gr tartaric/l

pH 3,3

Residual sugar <2 gr/l

TASTING NOTE

Appearance Yellow with greenish hues. Clear and bright.

Aroma High, well-balanced aromatic intensity.

Very mineral with smoky and tropical tones.

Taste Good acidity, balanced and persistent.

Service 9°C

Pairing suggestions Fish and seafood.

Packaging Burgundy bottle of 0.75l in boxes of three. Magnums individually boxed.

Every vintage is a limited edition of less than 4.000 bottles, each of them numbered on the label.

The volcanic stone on the label represents the minerality of our terroir. The initials of each variety appear next to the stone organized from biggest to smallest proportions.