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VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Viñátigo Ancestrales blanco 2023

Viñátigo - 75 cl.



Viñátigo produces single-varietal wines from indigenous grape varieties that had largely disappeared from the scene. Ungrafted vines on volcanic soils. This Ancestral is made in an old-fashioned way and is definitely a wine for true wine geeks… The Gual comes from Finca San Juan Degollado and Finca Mazapé. The vines are ungrafted. Gual was the first of the nearly extinct indigenous grape varieties of the Canary Islands that Juan Jesús set out to recover. Finca San Juan Degollado is located near Garachico, at 160 metres above sea level. Finca Mazapé lies in San Juan de la Rambla, on a cliff overlooking the sea, at 150 metres above sea level. Both plots are situated in the north-west of Tenerife. The young volcanic soils are well drained and very rich in minerals. The soil at San Juan Degollado originates from the erosion of the coastal cliffs of La Culata, which border the plot. Because of the mountainous terrain, the vineyard is divided into centuries-old terraces. These terraces also help prevent the fertile soils from sliding away.

Wine style:
Atlantic, volcanic and mineral

Assembly
Gual (100%)

Region:
Canarias

Appellation:
D.O.P. Islas Canarias - Tenerife

Wine estate:
Viñátigo

Biological

Vinification
Manual harvest in mid-August. The grapes are transported to the winery in 18 kg crates. Fermentation takes place with the skins, followed by three weeks of maceration. The wine clarifies naturally on its own lees while ageing in egg-shaped concrete tanks. The winemaking involves minimal intervention and only a very limited addition of sulphites. The result is an orange wine, but with less tannin than most wines of this type and a surprisingly expressive aromatic profile.

Storage potential
Drink as from: 2026
Best moment: 2027-2029
Until: 2033

To serve
Serve in a large Burgundy glass. Decanting just before serving will benefit the wine. Serving temperature: 13°C.

Trial analysis
A freaky wine from Tenerife. Definitely not for everyone! The nose is mainly marked by vegetal notes, with flowers and white pome fruit in the background. The terroir plays a major role here. Good length on the palate, while still showing plenty of finesse.

Description domain

Old Canary cultivars revisited by a family company equipped with state of the art technology.