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VINOS DE VITICULTOR

**La Buena Vida**
The Reference for wines from Spain

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# Ikewen 2024
## Bien de Altura - 75 cl.




Ikewen means “origin” in Amazigh. Amazigh is the name most commonly used today for the Indigenous peoples of North Africa, formerly often referred to as Berbers. The first inhabitants of the Canary Islands also had North African roots. With this name, Carmelo Peña pays tribute to his family and to the people who helped him establish Bien de Altura. Ikewen is the village wine of San Mateo, a high-altitude area of Gran Canaria where the Bien de Altura project began. The wine is a blend of several plots in the north-east of the island, located at altitudes ranging from approximately 1,100 to 1,460 metres.

**Wine style:**
Atlantic, volcanic and mineral

**Assembly**
Listán Negro (85%), Listán blanco, Listán Prieto, Vijariego blanco

**Region:**
Canarias

**Appellation:**
D.O.P. Islas Canarias - Gran Canaria

**Wine estate:**
Bien de Altura

**Vinification**
Listán Negro forms the base, complemented by Listán Prieto and several local white grape varieties. The vines are around 40 years old on average, while some are more than 100 years old. They grow on very steep volcanic soils composed of sand, loam, clay and rock. The grapes are fermented as whole bunches in stainless-steel tanks, with 100% of the stems. Maceration lasts for approximately five weeks. Carmelo Peña deliberately opts for very gentle extraction. During fermentation, the grape mass is only pressed down gently by hand. After gentle pressing, the wine matures for approximately one year. 85% remains in stainless steel, while 15% ages in used French oak barrels of 225 to 500 litres. The wine clarifies naturally and is bottled without filtration or artificial fining.

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

**To serve**
Serve slightly chilled, at around 14 to 16 °C. Ideally, allow the wine some time to open up in the glass.

**Trial analysis**
A subtle and very appealing nose with strawberry, violets and volcanic ash. Fresh notes of mint and green herbs follow, together with spices, white pepper and a light iron-like touch. On the palate, the wine is medium-bodied, with fine tannins and a lovely structure. Ripeness is well controlled, while the fresh style is supported by a low alcohol level. A nuanced and balanced wine in which fruit, herbs and its volcanic origin come together beautifully.

Description domain

Bien de Altura is the wine project of winemaker Carmelo Peña Santana on Gran Canaria. From the high-altitude vineyards of San Mateo, he produces fresh, distinctive wines using local grape varieties. Old vines, volcanic soils and the different locations and exposures of the plots play a central role in the estate’s style.