La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Listán Negro 2023
Viñátigo - 75 cl.



Jesús Méndez wants to give autochthonous Canarian cépages that are almost extinct a face back with his Viñátigo project. All his wines are vinified in very limited volumes. 'Pie franco' on volcanic substrates. Blend of ungrafted native white varieties from the Canary Islands. The selected varieties and proportions vary from year to year depending on the harvest. The Listan Negro grapes come from ungrafted vines more than 100 years old. Grown between 500 and 900 metres above sea level, in north-western Tenerife. Young volcanic soils, with good drainage and very rich in minerals.

Vinification
Manual harvest in mid-September. Grapes are brought to the winery in 18 kg crates, chilled overnight between -5ºC to 0ºC to avoid oxidation. Pre-fermentative maceration at 0ºC and subsequent fermentation & maceration at 25°C for about 7 days. Elevage of 3 months in 3, 4 and 5-year-old 225l French oak barrels. Only autochthonous yeasts are used. The addition of sulphites before bottling is minimal.

Storage potential
Drink as from: 2025
Best moment: 2025-2027
Until: 2028

To serve
16°C

Trial analysis
Cherry red medium intense colour. Rather dark fruit in the nose like plums and blackberries, spicy touch type black pepper. On the palate rather a fine style, surprisingly soft in tannins with a ripe acidity. A small touch of volcanic minerality in the finish.

Wine style:
Atlantic, volcanic and mineral

Assembly
Listán Negro (100%)

Region:
Canarias

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

Wine estate:
Viñátigo

Description domain

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