La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Viñátigo Ensamblaje Tinto 2024

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. Assemblage of ungrafted red varieties native to the Canary Islands, the proportions of which vary each year depending on the growing cycle. The varieties used to make this blend are usually Negramoll, Tintilla, Vijariego Negro and Baboso Negro. Young and old volcanic soils, with good drainage and very rich in minerals. Some areas are the result of recent volcanic eruptions and are rather sandy. Other areas, like the plots in the El Palmar valley, are from the Teno massif, one of the oldest parts of the island and with more clay. Vines grow from sea level to 1,000 metres altitude. +-3500 bottles production.

Wine style:
Atlantic, volcanic and mineral

Assembly
Baboso tinto, Negramoll, Tintilla, Vijariego Tinto

Region:
Canarias

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

Wine estate:
Viñátigo

Biological

Vinification
Manual harvest at different times depending on the variety, with grapes transported to the winery in 18 kg crates. Each variety is vinified separately and blending is done before bottling. Each grape has a different maceration and élevage. Each grape variety receives and cool maceration at 0°C before fermentation and then ferments at 25°C. The élevage is done in 225l and 300l French oak barrels of 2nd, 3rd and 4th use depending on the grape. Minimum intervention and addition of sulphite is used.

Storage potential
Drink as from: 2026
Best moment: 2028-2032
Until: 2034

To serve
18°C in a large glass.

Trial analysis
Voluminous in aroma and flavour. Sweet notes of ripe blackcurrant, cherry, liquorice, minerals, roses, etc. Flavour impression is of the same family. Juicy, round, glycerol, lots of fruit tannin, no trace of barrel ageing. As a common thread, though, there is the volcanic minerality that keeps recurring in the wines and reminds you that this style is beyond compare.

Description domain

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