

BODEGAS TAMERÁN – BABOSO BLANCO

Canary Islands



APPELLATION: Gran Canaria

BLEND: Baboso Blanco

WINEMAKER: Jonatan García

VINEYARD: _____

The Canary Islands are part of Spain, but are 2,000km from the mainland, off the coast of Africa. The volcanic archipelago has a unique microclimate for growing grapes, due to the mountainous terrain, cooling Atlantic influence and volcanic soils. Tamerán vineyards are on the south Gran Canaria, protected from the Atlantic humidity by the Pico de las Nieves. Plots are 600 and 700 meters above sea level, on south facing slopes. Baboso Blanco, also known as Bastardo Blanco, is thought to be a white mutation of the red variety Trousseau Noir. The own rooted Baboso Blanco vines are grown in simple cordon royat trellising, on rocky volcanic soils with cover crops.

VITICULTURE: _____

Viticulture is practicing organic, without the use of herbicides and systemic treatments. All the vineyard work is done by hand.

WINEMAKING: _____

The grapes are hand harvested and gently pressed before fermentation with native yeasts in neutral oak barrels. The wine is then left to mature on lees in 500 liter neutral barrels. The wines are bottled without fining or filtration.

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

The Baboso Blanco has a wonderfully creamy nose, with a hint of spice and some crisp acidity- think French toast with a dash of crème fraiche. The palate is taut, with yellow plum, lemon and pomelo characters; there's wonderful ageing potential here, with an incredibly long finish.

