

BODEGAS TAMERÁN – MARMAJUELO

Canary Islands



APPELLATION: Gran Canaria

BLEND: Marmajuelo

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 of the island, protected from the Atlantic humidity by the Pico de las Nieves. Plots are 600 and 700 meters above sea level, on south facing slopes. The own rooted Marmajuelo 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 foudre. The wine is then left to mature on lees in 25 hl foudre. The wine is then bottled without fining or filtration.

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Very fresh and inviting, there are aromas of freshly squeezed passion fruit and lime juice. The palate has a beautiful texture, with apricot, orange, lime and rose notes- a beguiling, quite distinctive combination.