

BODEGAS TAMERÁN – VERDELLO

Canary Islands



APPELLATION: Gran Canaria

BLEND: Verdello

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. Verdello is the same variety found on Madeira under the name of Verdelho. The own rooted 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 foudre. The wine is then left to mature on lees in 500 liter neutral barrels and 15hl foudre. It is bottled without fining or filtration.

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Green mango, nectarine and a distinctive salted almond character come through on the nose. The palate is beautifully distinctive: it's saline and salty, very textural and balanced with a pure, fleshy white peach flavour.