

# BODEGAS TAMERÁN – VIJARIEGO BLANCO

Canary Islands



**APPELLATION:** Gran Canaria

**BLEND:** Vijariego 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. The own-rooted Vijariego Blanco vines are grown in simple cordon royat trellising, on south-facing vineyards that allow the grapes to ripen fully and gain more intensity.

**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 wine is bottled unfiltered and without filtration.

**WEBSITE:** [n/a](#)

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

The nose is wonderfully vibrant and tropical, with notes of papaya and lychee. It's very expressive, the palate full of red apple, lychee, pineapple and a distinctive, long grapefruit-infused finish.