

BIEN DE ALTURA IKEWEN

Gran Canaria



APPELLATION: Gran Canaria

BLEND: Listán Negro, Listán Prieto and blend of native white varieties

WINEMAKER: Carmelo Peña Santana

VINEYARD: _____

Its name, Ikewen, meaning 'origin' in Berber language, serves as a tribute to the Gran Canarian terroir. The sites are around the village of San Mateo, where the project is centered. The altitude of these sites is between 1200 and 1450 metres where the temperature is much cooler.

VITICULTURE: _____

The viticulture is practicing organic.

WINEMAKING: _____

Ikewen undergoes 100% whole bunch fermentation in stainless steel tanks with 35 days of maceration. Carmelo ages 15% of the wine in old oak and 85% in stainless steel for 8 months.

WEBSITE: N / A

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Bags of fresh red berries on the nose: cranberry, raspberry and then touch of blood orange. This has a mineral core, fine tannins and a peppery finish.