

BIEN DE ALTURA TIDAO

Gran Canaria



APPELATION: Gran Canaria

BLEND: Listán Negro and blend of native white varieties

WINEMAKER: Carmelo Peña Santana

VINEYARD: _____

Tidao comes from a single vineyard. The vines are very old (around 120 years) and are situated at 1100 meters above sea level. The soils are volcanic that have degraded into clay and sand with some large rocks remaining.

VITICULTURE: _____

The viticulture is practicing organic.

WINEMAKING: _____

100% whole bunches are used, with a long 35 day maceration. The must is fermented in old French oak and then matured for 1 year with no fining or filtration.

WEBSITE: N / A

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Tidao has a spicy nose, with some white pepper and cranberry and redcurrant fruit. The midpalate has impressive flavour concentration, with chalky tannins and its trademark long, mineral finish. A very fresh and well structured wine.