

## Grand Cruz Del Calvario 2023 Bimbache - 75 cl.

Grand Cruz del Calvario is Bimbache's most extreme vineyard, on the North Coast of El Hierro, where the Atlantic influence is the most obvious. The wines coming from this windy and humid area is naturally low in alcohol but has a high acidity. What a structure!



### Vinification

The total production of this small cuvée is around 1,000 bottles only. The grapes come from 60 + year-old vines. They start to ferment in stainless steel tanks, with indigenous yeasts, then they are transferred in wood barrels, where they develop a thin veil of "flor". No filtration, no clarification. Only a small dose of sulphur is added just before bottling.



### Storage potential

Drink as from: 2024  
Best moment: 2027-2029  
Until: 2033



### To serve

Decant to give it some air. Serve at 12°C in a large glass.



### Trial analysis

There is even more minerality in this wine than its sister-cuvée John Stone. Lower in alcohol and higher in acidity, it makes one salivate and want more. Juicy, fruity and salty, it is even freakier than John Stone.



### Wine style:

Atlantic, volcanic and mineral



### Assembly

Baboso blanco, Forastera blanca, Gual, Listán blanco, Vijariego blanco



### Region:

Canarias



### Appellation:

D.O. El Hierro



### Wine estate:

Bimbache



Biological

Description domain