

Viñátigo Gual 2022

Viñátigo - 75 cl.

With this project, Jesús Méndez wants to revive the old disappearing Canarian grapes. All his wines are produced in very limited quantities.



Vinification

One year in stainless steel tanks. Low temperature fermentation.



Storage potential

Drink as from: 2023
Best moment: 2023-2025
Until: 2027



To serve

Serve at 12°C in a large glass so as to give air to the wine.



Trial analysis

Pale yellow colour in its youth. White fruit, pineapple, melon, floral notes and a hint of sweetness. The mouthfeel is drier, more acidic too, although there is some fatness in the middle. The aromas come running back in the finish, accompanied by a nice minerality.

Description domain

Old Canary cultivars revisited by a family company equipped with state of the art technology.



Wine style:

Atlantic, volcanic and mineral



Assembly

Gual (100%)



Region:

Canarias



Appellation:

D.O. Ycoden-Daute-Isora



Wine estate:

Viñátigo



Biological