

Viñátigo Marmajuelo 2022

Viñátigo - 75 cl.



Marmajuelo is one of Tenerife's most unsung varieties. This cuvée - a 100% Marmajuelo- is one of the fruitiest wines of this island. The grapes come from Finca Los Parrales, in Garachico, at 160 m above sea-level, and Finca Mazapé, on a 160m-cliff overlooking the Ocean, in San Juan de la Rambla. These two parcels lay in the North-West of Tenerife, on young, mineral-rich volcanic soils with a good drainage.



Vinification

Harvesting by hand in mid-August. The grapes are brought to the cellar in 18kg crates. 85% goes into stainless steel tanks, the rest in concrete eggs. The grapes of each parcel are vinified separately, then the wine is aged on its lees. Only a minimal dose of sulphur is added before bottling.



Storage potential

Drink as from: 2023
Best moment: 2023-2025
Until: 2026



To serve

Serve chilled.



Trial analysis

The most aromatic of all the mono-varietal cuvées: exotic fruit and floral notes on the nose (passion fruit, fig leaves...), long on the palate, fresh all the way through.

Description domain

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



Wine style:

Atlantic, volcanic and mineral



Assembly

Marmajuelo (100%)



Region:

Canarias



Appellation:

D.O. Islas Canarias



Wine estate:

Viñátigo



Biological