

Vinatigo Marmajuelo

THE FACTS

COUNTRY: Spain

REGION: Canary Islands

APPELLATION: Tenerife

CEPAGE: 100% Marmajuelo

WINEMAKING: 100% Marmajuelo, fermented and aged on the lees in stainless steel.

ALCOHOL BY VOLUME: 13.5%

THE STORY

Juan Jesus is a proud native of Tenerife and the fourth generation of growers in the island. During the twenty-five years that he's overseen Bodegas Viñátigo, he has considerably increased its holdings, planting varieties that he and his team recuperated. The grapes are hand-harvested and fermented using indigenous yeasts. Grapes go through two triages, first in the fields and then again in the winery. Minimal sulfur is used in the winery and no synthetic materials are used in the winemaking.

THE ADJECTIVES

OVERALL: Tropical & Vibrant

AROMAS / FLAVORS: Passionfruit, banana leaves, pineapple, salty acidity

MOUThFEEL: Textured & Fresh

THE SELLING POINTS

A wine to transport you to the Canary Islands

SUSTAINABILITY: Vegan, Green Practicing

PAIRINGS: Seafood and fresh fish

