

## ORIGIN

San Mateo, Gran Canaria, Canary Islands.

## VARIETIES

Listán Negro, Listán Prieto, and Castellana (also known in Portuguese as Tinta Cão) with a small amount of mixed indigenous white grapes.

## VINEYARD

From the lechuzilla vineyard of 110-year-old vines planted at 1100m above sea level. The soils are volcanic clay and the vineyard faces southeast.

## VINIFICATION METHOD

The grapes fermented whole-cluster in an open-top barrel for 35 days without pump overs, and then gently pressed with a vertical press into a 225L barrel of used French oak. Bottled without fining or filtering and with only a small addition of sulfur.

## PROPERTIES

Alcohol: 12.5%  
pH: 3.7  
Total Sulfur: 42mg/L  
Bottles Made: 600 bottles.



**Tidao**<sup>3</sup>

## PRODUCER PROFILE

A native to the Canary Islands, **Carmelo Peña Santana** worked in Chile, the Douro, and Bierzo before settling back in his native Gran Canaria and starting his personal project **Bien de Altura**. His goals are to contribute to the recovery of abandoned vineyards in his area, to respect the terrain and work in an ecological and biodynamic way, and interpret the land, focusing on making the best possible wine that can come from each plot. To this end, everything is worked in a very artisanal way in the cellar: native yeasts, de-stemming by hand, and judicious use of SO<sub>2</sub>; temperature control is employed for some wines and long macerations with little extraction are preferred. The wines are not clarified or filtered, and all work is done manually, from harvesting, bottling, labeling, etc. Gran Canaria has a wild, various landscape peaked by Pico de las Nieves at 1949m elevation. The climate is largely arid, with moderate temperatures and low precipitation. Carmelo focuses on the upper area of San Mateo just northeast of the peak, working with old vineyards at 1200m altitude and higher.

## VINTAGE REPORT

The vines in San Mateo are above the clouds, and the area has a relatively regular temperature year-round with intense diurnal shift (up to 20 degrees Celsius). The main difficulties are periodic heat waves and rising temperatures.