# BIEN DE ALTURA Elsmento 2021

#### **PRODUCER PROFILE**

Vino Tinto/Red

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 SO2; 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.





#### ORIGIN

San Mateo, Gran Canaria, Canary Islands.

#### VARIETIES

Listán Negro and Listán Prieto with a small amount of mixed indigenous white grapes.

## VINEYARD

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"Materia en su Forma básica."

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**GRAN CANARIA 2021** 

Denominación de origer

From the El Roque vineyard of 90-year-old vines planted at 1350m above sea level. The soils are thin clay on volcanic bedrock. This area tends to produce more structured wines.

## VINIFICATION METHOD

The grapes fermented whole cluster in a clay tinaja where they macerated on the skins for 4 months. After 4 months, the wine was not pressed, only drained and the juice was deposited in stainless steel tank until bottling. Bottled without fining or filtering and only a small addition of sulfur.

## PROPERTIES

Alcohol: 12.5% pH: 3.7 Total Sulfur: 37mg/L Bottles Made: 1000 bottles.