



# MICHAEL CANDELARIO

## TINTO

### ORIGIN

Puntagorda, La Palma, Canary Islands

### VARIETIES

40% Negramoll, 30% Listán Negro,  
30% Listán Prieto

### VINEYARD

From both young and old vines planted on the steep terraced slopes with northeastern exposure at 1200-1400m above sea level, grown in volcanic basalt soils.

### VINIFICATION METHOD

The grapes were harvested by hand, foot-trodden whole cluster with a shorter maceration, then pressed to stainless steel tank to complete primary fermentation. After he racks to used French oak barrels to complete malolactic fermentation and around 7-8 months resting, before bottling unfinned, unfiltered and only a small addition of SO<sub>2</sub>.



### PRODUCER PROFILE

The most northwesterly island of the Canary archipelago, La Palma is a wonderland of biodiversity and physical beauty, with a history of winegrowing that goes back to the 15th century during Spanish colonization. Agriculturally, La Palma is known for its bananas, tobacco, and old pre-phylloxera Malvasia Aromática grown on volcanic *picón* soils on the south of the island, producing intense and complex naturally sweet wines. While these sweet wines are now more of a rarity, it is the northern side of the island that currently keeps the wines of La Palma in our conversation. Northern La Palma is characterized by the giant *Caldera de Taburiente* and the persistent Atlantic-influenced *Ylisios* winds that bring moisture and freshness from the north. The vineyards grow up above the cloud line to 1400 meters in elevation, clinging precipitously to the Caldera's steep, verdant slopes and producing some of the most uniquely fresh and volcanic wines in the world.

Michael Candelario is a 4th generation grape grower and the first to bottle wine under their family name. Currently, Michael farms 3 hectares organically, with some of the vines planted by his great grandfather and others by Michael himself. He currently makes two wines – a white blend of Listán Blanco, Vijariego Blanco and Albillo Criollo, and this red blend, while he learns more of the individual personality of each plot. For now, his philosophy is to keep things small, blending the different grape varieties and parcels, making a maximum of 500 cases without fining or filtration. From the outset, these are attention-grabbing wines on a world class level, and we are excited to see what the future holds for this young prodigy of La Palma.