# Vinatigo Negramoll

## THE FACTS

**COUNTRY**: Spain

REGION: Canary Islands APPELLATION: Tenerife CEPAGE: 100% Negramoll

WINEMAKING: Macerated at low temperature before

fermentation

AGING: 6 months in French oak barrels

#### 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:** Fresh & vibrant

AROMAS / FLAVORS: Deep cherry color, with aromas of

red berries and toffee.

MOUTHFEEL: Round & polished

#### THE SELLING POINTS

The "Pinot Noir" of the Canary Islands

PAIRINGS: Rabbit Paella, Grilled Salmon with crispy

potatoes



**VIÑÁTIGO** 

1018 BOTELLANO 0122 DE UN TOTAL DE SI