



# TAJINASTE

Canary Islands, Spain

Named for the beautiful flower that grows on Tenerife (which is also depicted on the labels), Tajinaste is run by the indefatigable Agustín García Farrais. He works alongside his parents, Cecilia (“Chilla”) and Agustín Sr., who are both seventy years old going on thirty. The bodega was started by Agustín’s grandfather. They own three hectares, and the oldest vines were planted in 1914. In addition, they rent nine hectares with twenty-five-year contracts with their neighbors and buy grapes from another sixteen hectares worth of vineyards, so the total under management is twenty-eight hectares.

Having trained in Bordeaux, Agustín is a precise winemaker. He vinifies each parcel separately, which has allowed him to get to know the character of each vineyard so well that he can masterfully blend extremely consistent and beguiling wines year after year.

## Technical Specifications

**Product Type:** White Wine

**Appellation:** Tenerife

**Sub-Appellation:** Valle de la Orotava

**Varietal:** Listan Blanco (Palomino)



## Blanco Seco 12/750ml

A blend of ninety percent Listán Blanco, with ten percent Albillo Criollo, added for a burst of acidity. A bit over half of the fruit is grown at 500 meters of altitude, with the rest grown at 250 meters altitude. Hand-harvested and carried to the winery in small boxes of fifteen kilograms to avoid damaging the berries.

As with almost all of the wines at Tajinaste, Agustín vinifies each parcel separately in inox tanks. One-fifth is aged in French barrels of two to three uses for two to three months. The wine is lightly fined with bentonite and is not filtered.

The nose is charming and easy-going, evocative of tropical fruits. The palate turns citrusy thanks to the addition of the Albillo Criollo. The finish is creamy and round, with a mineral edge that calls for the next sip.