

THE SOURCE BIEN DE ALTURA CANARY ISLANDS



2022 AGAN, TINTO

PRODUCER OVERVIEW

Raised by his mother and grandmother, Carmelo inherited from them a big heart, warmth and charm, along with the inner-city energy and hustle of Las Palmas de Gran Canaria, an industrial port scrunched between the sleeping volcano and Atlantic crammed with half a million locals and four million tourists each year. He returned home in 2017 to begin Bien de Altura after traveling the world working in cellars and vineyards. Listán Negro is the dominant grape in Carmelo's range, and results in more elegant wines with a fresher fruit profile. In this arid climate with an average annual rainfall of only 134 cm (5.3 inches) and at some of the wine world's highest altitudes, from 1,100-1,460 meters (3,600-4,800 feet), on mostly east-facing sites on extremely steep orange volcanic sand, silt, clay, and rocky topsoil, he crafts a series of wines with a global cult following. The cellar practices are intendedly low tech and made with minimal sulfites, whole bunch fermentations, extended macerations and neutral aging vessels.

VINEYARD DETAILS

Agan comes from an own-rooted single parcel on the NE side of Gran Canaria planted ninety years ago (2024) with 85% Listan Negro and 15% Listan Prieto, Listan Blanco & Malvasia on medium-steep slope facing northeast exposure at 1350-1370m on volcanic bedrock small volcanic rock (picón), sand, clay, and silty red topsoil.

CELLAR NOTES

100% whole-bunch, 5-week natural fermentation/maceration in 500L French oak. Aged one year in 225-500L old French oak and neither fined nor filtered.

