

THE SOURCE BIEN DE ALTURA CANARY ISLANDS



GRAN CANARIA TINTO "TIDAO"

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 crisscrossed between the sleeping volcano and Atlantic crisscrossed 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 of organic wines, 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 fermentation, extended maceration and neutral aging vessels.

VINEYARD DETAILS

Tidao comes from an own-rooted, 120-year-old (2024) single parcel on the NE side of Gran Canaria planted with 70% Listan Negro and 30% blend of the reds, Tintilla, Listan Prieto (Pais) and Vijariego, and the whites Listan Blanco and Malvasia on a moderately steep undulating slope facing southeast at 1050-1070m on volcanic scree (breccia) bedrock with clay and silt 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.

