



Borja Pérez 2019 Artífice Tinto

Region: Canary Islands (Tenerife)

D.O.: Ycoden-Daute-Isora

Agriculture: Organic

Soils: Volcanic

Variety: Listán Negro

Harvest: September - October

Vinification: Listán Negro from 8 small parcels, fermented with native yeasts in stainless steel and concrete tanks, with 80-100% stems, 9-15 days maceration, followed by MLF and 10 months of aging in used barrels and foudre. (40mg/L total SO₂)

Production: 6500 bottles + 150 magnums

Borja Pérez González is a fourth-generation winemaker from Tenerife, the largest of the Canary Islands. He grew up in La Guancha, a town in the rugged northwest of the island, where his family has been making wine since 1927. Inspired by his grandfather to pursue viticulture and winemaking, Borja studied agronomy in college, then worked at the family winery while moonlighting as a firefighter and race car mechanic. In 2011, at the age of 26, he launched his own project: Ignios Orígenes.

Borja applies his hardcore work ethic to farming organically and planting new vineyards, which are complex jobs in northern Tenerife's mercurial subtropical climate. Borja's winemaking aesthetic is radical yet fine, focused on uncovering the personalities of Tenerife's traditional grape varieties, while breaking local custom with uncontrolled, wild yeast fermentations and site-specific microvinifications that unleash bold new shapes and flavors, and are built to age. The result is a unique and memorable lineup of delicious volcanic wines.

While discussions of Canary Island wines are dominated by the obscurity of local grape varieties, their phylloxera-proof vineyards, dramatic volcanic terrains, and customized vine-training methods, Borja's wines are fascinating beyond the sum of these undeniably esoteric parts. They display aromatic exuberance and deep texture, alongside subtle vintage and regional character, with a level of sophistication that is frankly shocking coming from a young winemaker from Tenerife, where the wine industry is largely organized around satiating thirsty tourists, rather than sensitive, terroir-driven winemaking.

Borja Pérez 2019 Artífice Tinto

Artífice (Spanish for "creator" or "artisan") is the label that Borja launched in 2015, as an homage to his winegrower grandfather (whose weathered hands are featured on the label) as well as the intrepid growers of his region, with whom he works closely to raise healthy grapes in a complex climate. Artífice Tinto, Blanco, and Vidueños are composed of tiny parcels that combine to express the diverse terroirs and farming styles of Borja's home region.

Artífice Tinto is Listán Negro from 8 parcels of 50+ year-old, own-rooted, organically-farmed vines, planted on basaltic loam soils between 450m and 680m altitude in the towns of Buenavista, Icod de los Vinos, and La Guancha. Grapes are fermented with native yeasts in stainless steel and concrete with 80%-100% stem inclusion (grapes are destemmed, then stems are added to the tanks), and macerations of 9-15 days. There is no temperature control or active extraction, just a quick daily remontage. After alcoholic fermentation, the wine is racked to used barrels and fudres (minimum 5 years old) for MLF and 10 months of aging before blending. Bottled unfined and unfiltered. 6500 bottles + 150 magnums produced.