



## **Borja Pérez 2019 Artífice Vidueños Blanco**

**Region:** Canary Islands (Tenerife)

**D.O.:** Ycoden-Daute-Isora

**Agriculture:** Organic

**Soils:** Volcanic

**Varieties:** Albillo Criollo, Gual, Marmajuelo, Forastera Gomera, Listán Blanco

**Harvest:** August - October

**Vinification:** A blend of grapes from 4 parcels, fermented with native yeasts in used barrels, then aged for 10 months in the same vessels before blending. (48mg/L total SO<sub>2</sub>)

**Production:** 1800 bottles + 50 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.

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**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 regional wines, composed of many tiny parcels that combine to express the diverse terroirs, altitudes, orientations, and farming styles within the D.O. of Ycoden-Daute-Isora.

**Artífice Vidueños** is a blend of less common Canarian white grapes: Albillo Criollo, Gual, Marmajuelo, and Forastera Gomera, along with a bit of Listán Blanco, from 4 different parcels totaling 1.5ha of 15-year-old to 80+ year-old own-rooted vines, planted in basaltic sandy loams between 380m and 680m altitude. Fermented with native yeasts in used 500L French barrels; MLF and aging occur in the same vessels, and the wines rest for an average of 10 months before blending. No stabilization or fining; lightly filtered before bottling. 1800 bottles + 50 magnums produced.