



Iñaki Garrido 2020 Las Toscas

Region: Tenerife

Village: Güímar

Zone: Las Dehesas

Agriculture: Organic

Soils: Volcanic

Varieties: 100% Listán Blanco

Harvest: September 6th

Vinification: Gentle press, native yeast fermentation, raised on the lees in barrel for 14 month, followed by 6 more months in barrel. (60 mg/L SO2 TOTAL)

Production: 1290 bottles

Iñaki Garrido is a fascinating new voice in Canary Island wine. Originally from the *País Vasco* (Basque country) in the north of Spain, Iñaki studied fine art and industrial design in college, then went on to formally train and work as a sommelier. Over time, it became increasingly clear to that where he needed to be was in the vines. He went back to school in Rioja for an advanced degree in viticulture and enology and started his first wine project there with friends. He relocated to Tenerife (Canary Islands) in 2018, and began searching for a special vineyard where he could make a complex and textured white wine. He found it in *Las Dehesas*, the oldest and highest zone of the *Valle de Güímar* on the east side of the island. It was on this rugged, remote mountainside that Iñaki says he found everything he had ever wanted: ½ hectare of own-rooted, dry-farmed Listán Blanco vines, aged 150 to 200 years old, growing at 1400 meters on poor, rocky, volcanic soils over sandy clay.

Las Dehesas is very steep and difficult to access, requiring a hair-raising drive through lava flow and forests, then a hike uphill that opens into a spectacular expanse of Listán Blanco vines, perched above the cloud line with the Atlantic Ocean twinkling below. Like many viticultural zones of the Canaries, Las Dehesas is isolated and unexpected, seemingly painted onto the mountains from the sky, rather than cultivated vine-by-vine by humans trekking up from the coast below. This wild place is the source for Iñaki's incredibly elegant first Canary Island wine: *Las Toscas*.

IÑAKI GARRIDO 2020 LAS TOSCAS

Hot, sunny, and high, Las Dehesas is a place where grapes achieve brilliant ripeness, balanced by the extreme altitude and poor soils that Iñaki credits with his Listán Blanco's ability to retain acidity and express itself fully. The cloud cover and humidity that hang in a lot of the vineyards of northern Tenerife do not reach Las Dehesas; it is dry and very well ventilated, which naturally precludes mildew and oidium. Iñaki farms organically and by hand (no mechanical work is possible) and vinifies Las Toscas naturally. The Listán Blanco was destemmed, pressed gently, and fermented with native yeasts in barrel, then raised on the fine lees for 14 months with no bâtonnage (the 2020 vintage took it's time finishing fermentation – 11 months versus 4-5 months in 2019). After being removed from the lees, the wine spent 6 more months harmonizing in barrel. This is a brand new expression of Listán Blanco from Tenerife, with complexity and volume, length and tension, and bold, crystalline acidity with fresh and luscious Listán notes of citrus, fennel, and salty stone fruit. 1290 bottles were produced.