Viñátigo Elaboraciones Ancestrales Orange 2019

Canary Islands, Spain

$59.95 per bottle ($359.70 per case)
6 bottles per case

QUANTITY

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Only 2 items in stock!

ADD TO CART

Orange Wine
Gual
Sustainable, Vegan-Friendly, Volcanic
Dry
750ml
13.5% alc./vol

Herbal & Mineral

Juan Jesús, who is a 4th generation winemaker, founded Viñátigo in 1990 and has worked tirelessly since then identifying, recuperating the native grapes of the Canary Islands.

This Orange wine is made from ungrafted Gual vines planted in small plots in the northwest of Tenerife, around 200 meters above sea level. These plots near the Atlantic Ocean have a mild subtropical weather and an important marine influence. The grapes macerate with the skins in concrete egg tanks.

Smelling Elaboraciones Ancestrales Orange is a magical experience: spiced herbal aromas of rosemary, bay leaves and incense. It has a rich and unctuous palate of orchard fruits and fragrant pepper. The finish is long lasting with a subtle touch of tannin. One of the most elegant orange wines we have ever tried.

Exceptional when paired with lamb marinated with Mediterranean herbs.

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About the Winery

Viñátigo

Juan Jesús is a proud native of Tenerife and the fourth generation of growers. During the thirty years that he's overseen Bodegas Viñátigo, he has considerably increased its holdings, planting varieties that he and his team recuperated from near extinction.

Driven by passion and love for his homeland, Juan decided to revive and work to save all the native grape varieties that were brought to the Canary Islands by the conquers back in the 15th century and that had survived on the islands for centuries. However, these grapes were about to disappear. Viticulture was being abandoned in the archipelago and international varieties were being planted to appeal to the international market, that was until Viñátigo rescued them.