

Gallina de Piel,
`Mazapé` Tenerife Gual/Vijariego Blanco 2020
Tenerife, Spain



Grape Varieties	55% Gual 45% Vijariego Blanco
Winemaker	David Seijas & Juan Jesús Méndez
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1g/L
Acidity	5.9g/L
Wine pH	3.3
Notes	Vegetarian, Vegan

PRODUCER

Gallina de Piel is an exciting winemaking project from David Seijas, the former Head Sommelier at three-Michelin-starred restaurant El Bulli. David's aim is to create versatile and food-friendly wines from Spain's gastronomic northern regions: Catalonia, Aragon and Galicia. More recently, he has also explored the volcanic soils of Tenerife. He works with local growers, selecting the best vineyards and indigenous grape varieties to create wines with an emphasis on elegance and a sense of place.

VINEYARDS

Grapes are sourced from the Mazapé vineyard, in Tenerife, located at 160m above sea level. The soils are volcanic, which lend an elegant minerality to the finished wine, and the vines are more than 25 years old.

VINTAGE

2020 was a challenging year with abundant localised rains in spring, requiring diligent, organic vineyard management to control the spread of mildew. July, August and September were very dry and harvest proceed as planned, with 40% higher yields than in 2019. The grapes were picked at full physiological ripeness and the quality was excellent, with fine concentration and balancing, fresh levels of acidity. Gual grapes were harvested before Vijariego, as the variety has a shorter growth cycle.

VINIFICATION

Upon arrival at the winery, both varietals were destemmed and pressed, with no pre-fermentation maceration on the skins. Gual was aged in concrete egg tanks for 4 months and only racked after fermentation to remove the gross lees. It was then kept on fine lees until blending and bottling. Vijariego Blanco, on the other hand, was fermented in oak barrels, and left on its lees for 5-6 months. Both underwent batonage so as to stabilise the lees and avoid reductive characteristics. The varieties were blended and bottled, and aged in bottle for a further 10 months before release. Only 612 bottles were produced in total.

TASTING NOTES

This vibrant yellow wine is complex on the nose. It boasts floral aromas of jasmine (from the Gual variety), fresh fruit, including pear, citrus peel, and fennel (from the Vijariego), which are complemented with hints of brioche, creaminess, and sweet spices from time spent on lees and in oak. The wine is fresh and silky on the palate, showing elegance and depth of flavour in the long, expressive, finish.