

Gallina de Piel,
`Mazapé` Tenerife Gual/Vijariego Blanco 2022
Tenerife, Spain



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

2022 was a cool vintage overall. Spring rainfall encouraged good vegetative development of both the Gual and Vijariego Blanco, and ripening was facilitated by good levels of sunshine throughout the summer months.

VINIFICATION

Upon arrival at the winery, both varieties were destemmed and pressed, with no pre-fermentation maceration on the skins. The Gual grapes were aged in concrete egg tanks for 4 months and only racked after fermentation to remove the gross lees. They were 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.

TASTING NOTES

This wine is a pale yellow colour, with a complex nose that is full of race and purity. The mineral and smoky aromas of the Gual stand out, with floral notes such as jasmine and tropical notes of pineapple. The Vijariego brings nuances of pear, citrus peel and fennel, and the palate is sharp, crisp and silky.

Grape Varieties	59% Gual 41% Vijariego Blanco
Winemaker	David Seijas & Juan Jesús Méndez
Closure	Natural Cork
ABV	13%
Residual Sugar	0.3g/L
Acidity	6.2g/L
Wine pH	3.4
Bottle Sizes	75cl