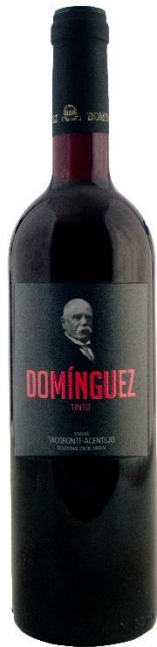


# Alexander Jules



## DOMINGUEZ (DO Tacoronte-Acentejo)



### Dominguez "Clasico" 2017

**50% Listan Negro/30% Negramoll/15% Castellana Negra (Trousseau)/5% Listan Blanco (Palomino)**

**Aging: 5 months in neutral oak barrels**

**Production: 20,000 bottles**

**Alcohol: 13% Alc by Vol**

**Vineyard: Organic in Practice**

**Background:** Based in Northwestern Tenerife, Dominguez Cuarta Generacion produces fresh, age worthy wines from estate grown fruit—two rarities, as most wine in the Canaries is produced for immediate consumption, and typically from purchased fruit.

**Grapes:** Fruit from the Tacoronte and El Sauzal districts of the DO, where Listan Negro and Negramoll are the primary varietals. There is a tremendous diversity of grape varieties on the island, and Dominguez works with many others. As phylloxera has never reached the islands, all plantings are pie franco (own rooted).

**Soils/Climate:** Acidic, volcanic clay soils, low in organic material. Warm and humid climate, but with fresh breezes blowing in from the Atlantic and 1500-1950 feet elevation, each maintaining freshness.

**Viticulture:** Organic in practice.

**Winemaking:** Can be considered "natural". Fermented in separate lots by grape and parcel (although the Listan Blanco is co-fermented to provide structure). Max fermentation temp 77F. Aged five months in used French, Central European and American barrels.

