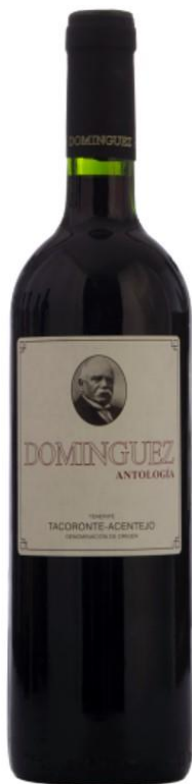


# ¿POR QUÉ NO? SELECTIONS



**DOMINGUEZ (DO Tacoronte-Acentejo)**



## **Dominguez Antología 2012**

**40% Negramoll/30% Castellana/20% Baboso Negro (aka Albarín Negro & Alfrocheiro)/10% Verdello**

**Aging: 12 months in 500L American Oak**

**Vineyard: Organic in practice**

**Alcohol: 14% Alc by Vol**

**Production: 103 cases**

**Background:** Dominguez Cuarta Generación is a family owned bodega in northern Tenerife producing wines of exceptional quality. Their wines are produced from varieties native to the island and only from grapes which they have grown (most producers in the area purchase from numerous growers).

Tenerife is off the coast of Morocco and the climate is warm and often humid, but don't expect these to be over-ripe, fruit bombs - they are mineral, earthy, balanced wines, capable of aging. Winds typically come from the north and the volcanic soils impart a distinct, dark, smoky, mineral character.

**Grapes:** A changing blend, produced only in years where varieties have matured exceptionally. 2012 is a blend of 40% Negramoll, 30% Castellana, 20% Baboso Negro, and 10% Verdello. Phylloxera has never reached the islands and all plantings are pie franco.

**Soils/Climate:** Acidic, volcanic clay soils, low in organic material. Warm and humid climate, but with fresh breezes blowing in from the Atlantic and 1,500-1,950 feet elevation to maintain freshness.

**Viticulture:** Organic in practice.

**Winemaking:** Spontaneous fermentation with the Negramoll fermented separately, while the Castellana, Baboso Negro, and Verdello were macerated and fermented together for 25 days at a temperature of 28C. Subsequently the wine remained for 12 months in oak barrels of 500L, where it made the malolactic fermentation. The wines are blended 2 weeks before bottling.



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