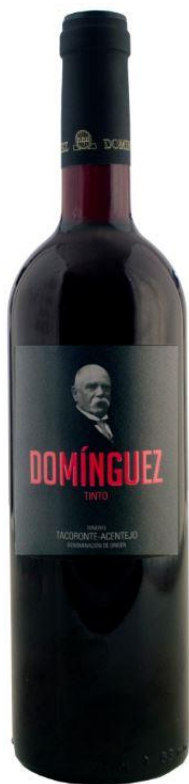


# ¿POR QUÉ NO? SELECTIONS



**DOMINGUEZ (DO Tacoronte-Acentejo)**



## Dominguez "Clasico" 2017

**60% Listan Negro/30% Negramoll/5% Tintilla/5% Listan Blanco (Palomino)**

**Aging: 4-6 months in neutral oak barrels**

**Vineyard: Organic in practice**

**Alcohol: 13% Alc by Vol**

**Production: 20,000 bottles**

**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:** Fruit from the Tacoronte and El Sauzal districts of the DO, where Listan Negro and Negramoll are the primary varieties. 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 1,500-1,950 feet elevation to maintain freshness.

**Viticulture:** Organic in practice.

**Winemaking:** Spontaneous fermentation in separate lots by grape variety and parcel (although the Listan Blanco is co-fermented to provide structure). Aged 4-6 months in used French, Central European, and American barrels.



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