Ocampo

Canary Islands, Spain



Winemaker: Jonatan Garcia Lima & Francisco Álvarez
Region: Canary Islands, Spain
Location: Tacoronte-Acentejo, Spain
Appellation: D.O. Tacoronte-Acentejo

Over 50 year old vines from the Tacoronte Acentejo viticulturalists.

Hand harvested during the last week of August and the first week of September. Spontaneously fermented with native yeasts in a concrete vessel. Malolactic fermentation in a fudre and French oak barrels. Aged 12 months on its lees in the fudre and French oak barrels.

Practicing Organic

100% Listán Negro

About the Winery/Winemaker

Founder of Presa 'Ocampo's López Díaz was born here into a viticulturist's family and and over the past 40 years he has been carefully cultivating 12 ha of oceanfront, organically farmed indigenous varieties. Fast forward to hoy en día when the humble Presa Ocampo sets their winery sights on the international stage by inviting their family friend Jonatan Garcia, a local famed enólogo from neighboring DO Orotava, to assist in raising their grapes to new heights of winemaking. Jonatan utilizes his keen knowledge of Tenerife's curious volcanic soils, and incorporates exciting vessels made of cement, Austrian Stockinger and foudre into his little fancy nook within the existing winery. It is there, with the support of Ocampo's resident winemaker Francisco Álvarez, where they are coaxing serious nerve, tension and impressive quality from these unique varieties.