

Islas
CANARIAS
DENOMINACIÓN DE
ORIGEN PROTEGIDA



Canary
WINE

**Canary Island Wines and their
connections to The New World
Ed Korry MA CSS CWE**

**Society of Wine Educators Virtual
Conference 10/15/2022**

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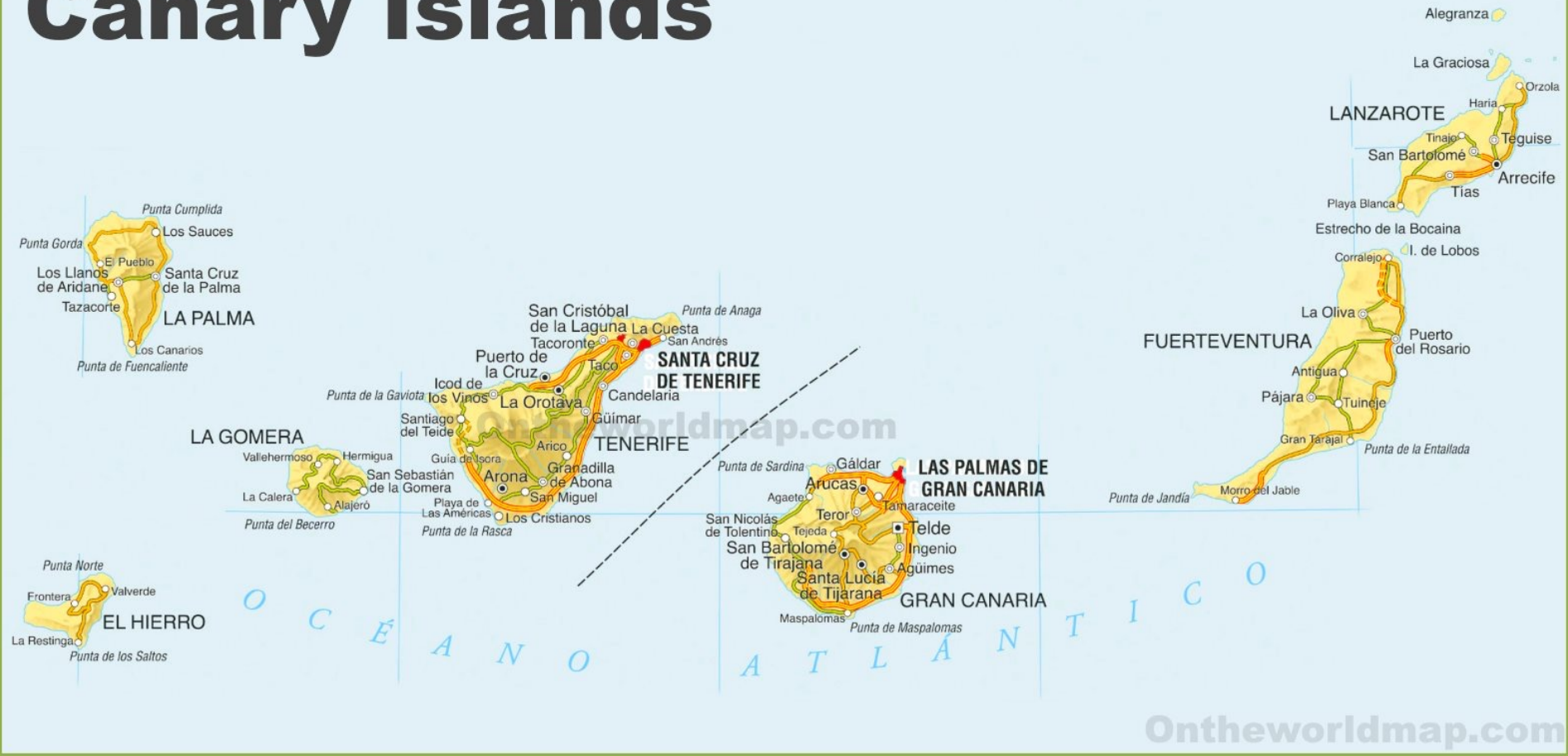
- ▶ VISIT TO CANARY ISLAND IN JUNE OF 2019
- ▶ LALAGUNA IN TENERIFE
- ▶ VICTORIA TORRES LISTÁN PRIETO FROM FUENTECALIENTE ON LA PALMA'S SOUTHERN TIP
- ▶ ALTITUDE OF THE VINEYARDS 1400
- ▶ UNGRAFTED LISTÁN PRIETO
- ▶ UNIQUE GROWING SYSTEMS
- ▶ LOW INTERVENTION

Macaronesia

- ▶ Canary Islands on the African plate like Madeira and Cape Verde Isles
- ▶ Azores are on the Eurasian plate
- ▶ El Hierro and La Palma are 450 km from Africa
- ▶ Lanzarote and Fuerteventura are <100 kilometers from Africa
- ▶ 28° Latitude
- ▶ Young soils due to lavaic and pyroclastic eruptions
- ▶ Human impact on environment - terracing



Canary Islands

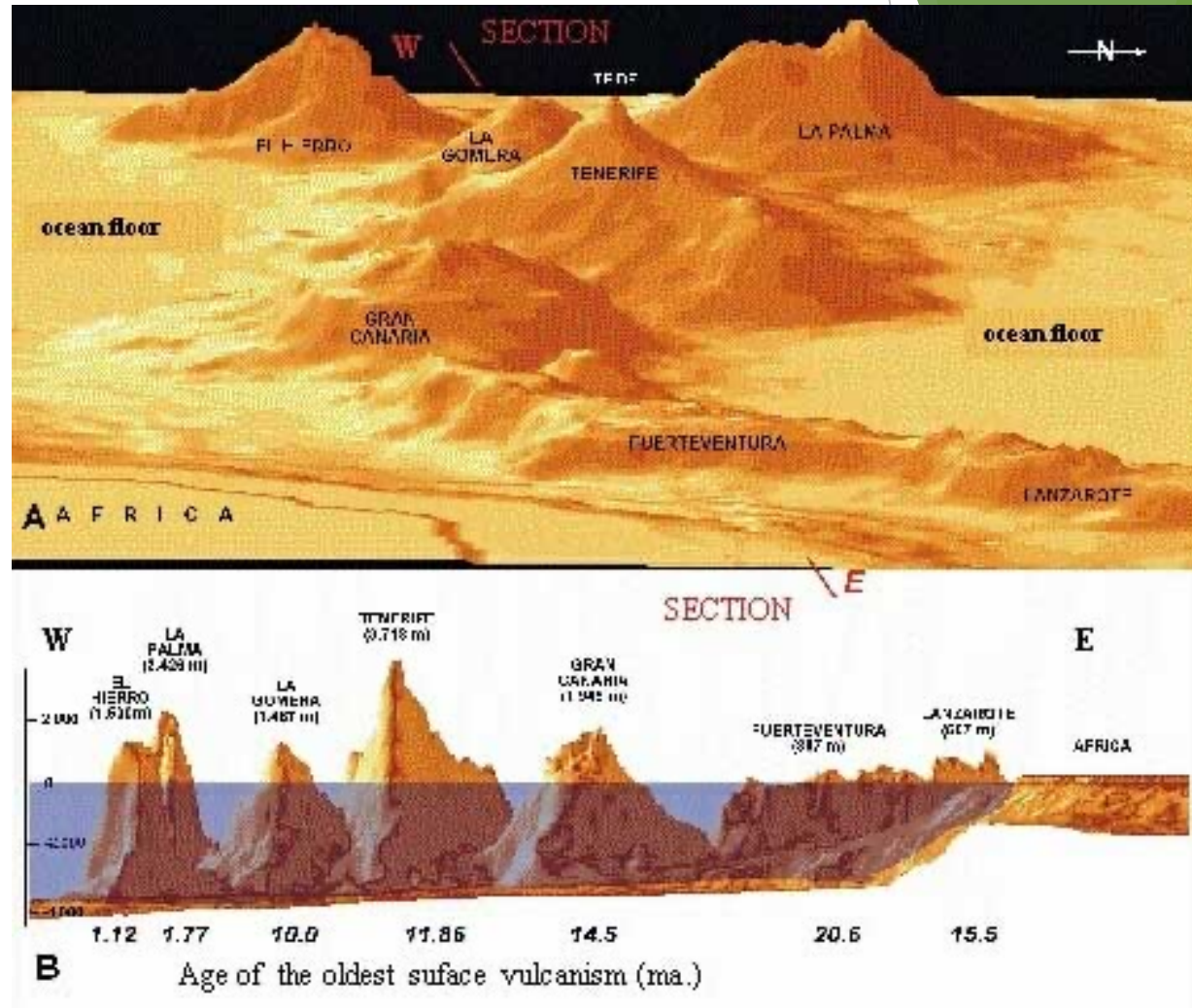


LOCATION



NASA Apollo

- ▶ 20 million years old vs 500 million for continent
- ▶ Lanzarote oldest at 20 million
- ▶ Tenerife about 12 million
- ▶ El Hierro and La Palma the youngest 1.5 million to 4 million years old
- ▶ Basal complexes vs Pyroclastic emitting magmas



WHY THE NAME?

- ▶ Pliny's description on 77 CE
- ▶ Named for:
 - ▶ massive dogs? Canariae Insulae (Mauritanian ruler Juma II Rome's ally)
 - ▶ Sea dogs aka seals?
 - ▶ Giant Lizards now extinct?
 - ▶ Berber tribe Canarii from the Atlas Mountains?
 - ▶ The indigenous GUANCHE believed they were descended from royalty from a faraway kingdom
 - ▶ Subdued in 1480 by Pedro de Vera Mendoza
 - ▶ Guanche's extinct whistling language
 - ▶ Also viewed as an early migrant from Europe as Cro-Magnon?

Early History

- ▶ Genoan, Majorcan, French, Portuguese navigators all visited in 1300's
- ▶ First plantings in Gran Canaria by Majorcan friars with Fogoneu till 1392
- ▶ Bettencourt named ruler by Castilian King Henry III in 1404 – much Portuguese influence
- ▶ Cochineal plant dyes and the victualing station for the Americas
- ▶ Spanish claim based on the 1479 the **Treaty of Alcáçovas**
- ▶ Visited by Columbus on all 4 voyages to the Americas

WINE EXPORT MARKET FROM 1550-1850

- ▶ Wheat, (then sugar) and wine as two main products-
- ▶ By 1520's wines were the main export
- ▶ By late 16th century to mid 19th wine dominated trade- sweet wines of Malvasia Aromática and Malvasia Volcánica (indigenous)
- ▶ Limitations posed on exporting wine to the Americas in the 1620's
- ▶ Outlets then to the Portuguese colonies of Angola, Cape Verde and Brazil
- ▶ Crushed by the Port and Madeira trade
- ▶ Creation of the Canary Islands Company controlled by the British- rock bottom prices
- ▶ Treaty of Methuen 1703 also known as the Tratado de los Paños y los Vinos

Shakespeare' s Henry IV part II Act 2 Scene 4 OR Twelfth Night

- ▶ “But I, I’ faith, you have drunk too much canaries and that’s a marvelous searching wine, and it perfumes the blood ere one can say: “What’s this? How do you now?”
- ▶ Sir Toby Belch: “O knight! Thou lackest a cup of canary: when did I see thee so put down?”
- ▶ Sir Andrew Aguecheek: “Never in your life, I think; unless you see canary put me down. Methinks sometimes I have no wit than a Christian or an ordinary man has; but I am a great eater of beef, and I believe that does harm to my wit.”

Garachico as the main port

- ▶ Institutional push for agriculture
- ▶ 1496 Garachico as the main port of Tenerife
- ▶ The harbor of Garachico was destroyed in 1706 eruption (not the whole town as described by many)



HISTORICAL BACKGROUND

- ▶ Proclamation of Free Trade with the Indies 1778
- ▶ Admiral Horatio Nelson lost an arm in 1797
- ▶ Canary wine trade helped finance the American Revolution
- ▶ Opening of the American market due to Independence
- ▶ Decline in sweet wine market
- ▶ Trade in fake Madeira Wines
- ▶ Oidium 1852 and Mildew disasters 1878 to industry
- ▶ Trade focused on banana and vegetable exports- The famous Canary Wharf in London
- ▶ Beginnings of tourism in Victorian England

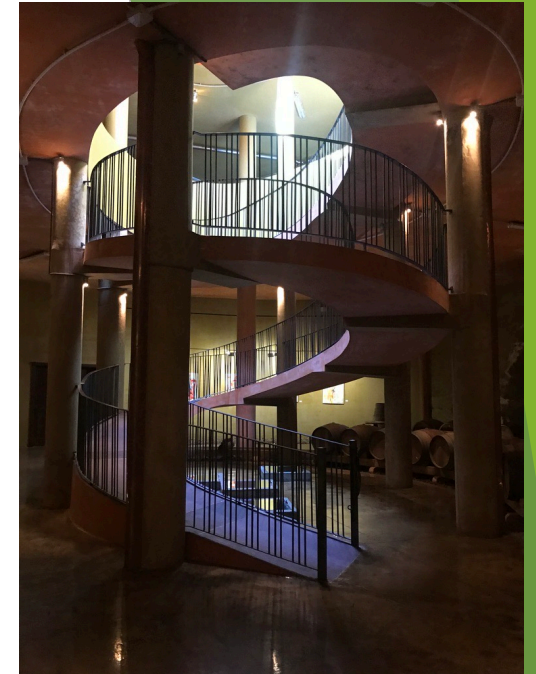


Wine today

- ▶ 320 wineries – 242 own bottling
- ▶ 8000 winegrowers
- ▶ 10 million liters of wine produced



Viñatigo



Monje



Rubicon

Canary Islands

- ▶ 2.1 MILLION INHABITANTS
- ▶ 78% OF GDP IS TOURISM
- ▶ AGRICULTURE = 1.6%; 10 MILLION LITERS OF WINE
- ▶ 6757 ha of vines (16,697 acres) 10 YEAR DECLINE
 - ▶ Tenerife 47%
 - ▶ Lanzarote 30%
 - ▶ La Palma 14%
 - ▶ Gran Canaria 3%
 - ▶ El Hierro 3%
 - ▶ La Gomera 2%
 - ▶ Fuerteventura <1%

CANARY DO's

- ▶ Canary Islands have 11 DO's
 - ▶ PDO Islas Canarias (newest geared for export market and not blending from different islands only 30 bodegas using it – 4% of production)
 - ▶ La Palma DO
 - ▶ La Gomera DO
 - ▶ El Hierro DO
 - ▶ Gran Canaria DO
 - ▶ Lanzarote DO

TENERIFE DO's

On Tenerife Island (Clockwise)

- ▶ Tacoronte- Acentejo DO north easterly end
- ▶ Valle de la Orotava DO- north central
- ▶ Ycoden Daute Isora DO – northwestern end named for the two menceyatos of Yco and Daute and Princess Isora of the Guanches
- ▶ Abona DO – southern end
- ▶ Valle de Güímar DO



CLIMATE

- ▶ Located south of 30° (27.7° to 29°) Latitude- Sub-tropical zone
- ▶ Subject to the Azores anticyclone - Alisios trade winds
- ▶ Proximity to Africa and Sahara and its effect
- ▶ Cold Atlantic current
- ▶ Rainfall is scarce and erratic and can be greater inland



Climate

- ▶ Annual temperature medium is 20° C-21° C or 68° F - 70° F
- ▶ Annual Rainfall average 10” - exception the northern end of Tenerife
- ▶ Sea of clouds (**Alisios**)
- ▶ Without the high volcanic peaks Lanzarote and Fuerteventura have no countervailing upper trade winds= MUCH WINDIER



ALISIOS COOL CLOUDY TRADE WINDS



Viticultural history and practices

- ▶ the discovery of seeds in archaeological sites in Tenerife, El Hierro and Gran Canaria related to N. African and disappeared
- ▶ Viticultural Adaptations to excess humidity and high summer temperatures
- ▶ Phylloxera free
- ▶ Centuries old vineyards
- ▶ Varieties preserved



HEROIC VITICULTURE

- ▶ No artificial nutrients
- ▶ Training systems
 - ▶ Rastras (multiple cord)
 - ▶ En Vaso (gobelet)
 - ▶ Cordón trenzado- braided cord
 - ▶ Parral Alto (Madeira perg)
 - ▶ Hoyo (hollows)
 - ▶ Emparado –dbl lyre?
 - ▶ Marguilla and sancañao system



Braided cordon held up by a 'fork'

Pruning Systems

Local training systems



RASTRAS



HOYO SYSTEM IN LA GERIA



NEW TERRACES IN LANZAROTE

LANZAROTE



HOYOS

CORDON TRENZADO



Lanzarote

- ▶ Lanzarote developed in three phases
- ▶ First vineyards planted in early 15th century
- ▶ The Timanfaya eruptions from 1730-36
- ▶ The Timanfaya National Park is the area of greatest geological interest, which borders La Geria: the island's premier wine-growing landscape.



Strombolian cones in Timanfaya National Park

Lanzarote

- ▶ Under the *lapilli*, *picón* or *rofe* (*volcanic ash*) farmers decided to plant vines and cover them with the *picón* to retain moisture and built wall to protect the vines from winds
- ▶ La Geria vineyards uses a pit 'hoyo' system because the *picón* can be 3 meters deep



NEW FORM OF THE HOYA AT LOS BERMEJOS IN LANZAROTE



Fuerteventura

- ▶ First vineyards planted by monks
- ▶ Fuerteventura has a small (miniscule) area of vineyards
- ▶ yellow white clay soil known as *Jable*



Tenerife

- ▶ Tenerife is crowned by the Teide-Pico Viejo complex, which is almost 4,000 metres above sea level + 3000 meters submarine
- ▶ The oldest soils is in the Anaga and Teno Massifs, with the sub-areas corresponding to Taganan and the valley of El Palma.
- ▶ In Southern high altitude area Arafo and Güímar, in Los Pelados and Las Dehesas,, where the vines are traditionally trained in the gobelet fashion.



Northwest littoral area of Tenerife and view of the Teide stratovolcano.

TAGANAN - TENERIFE



VALLE de LA OROTAVA- TENERIFE



ARAFO- TENERIFE

- ▶ Southern slope with highest vineyards in Europe 1350 -1500 meters (4921')
- ▶ *jable* a white volcanic ash similar to picón-
- ▶ Also higher old clay content at higher elevations



Bodegas Ferrera in Arafo

Gran Canaria

- ▶ 3rd oldest (14 million)
- ▶ Grapes are produced all over the island of Gran Canaria
- ▶ The peak of Bandama and its adjacent caldera is one of the areas with the largest areas of vine cultivation.
- ▶ This site is made up of a crater and a volcanic cinder cone similar to the landscape of the island of Lanzarote
- ▶ Other important regions are: Vega de San Mateo and The Caldera de Tejeda



La Gomera

- ▶ Inactive for 2 million years-unchanged but by marine and wind influences
- ▶ Erosion has caused deep ravines
- ▶ **Alto de Garajonay peak**
- ▶ Forestera variety free training
- ▶ Steepest 'terraced' slopes in the world



La Palma

- ▶ Two large volcanic craters - the north's is older while the south is younger
- ▶ 3 productive areas
 - ▶ Northern end of the island is oldest with higher organic matter- very steep and terraced
 - ▶ Southern end include **Fuencaliente, El Paso, Los Llanos de Aridane and Tazacorte**. Covered with picón known for its malvasía wines
 - ▶ Vino de tea



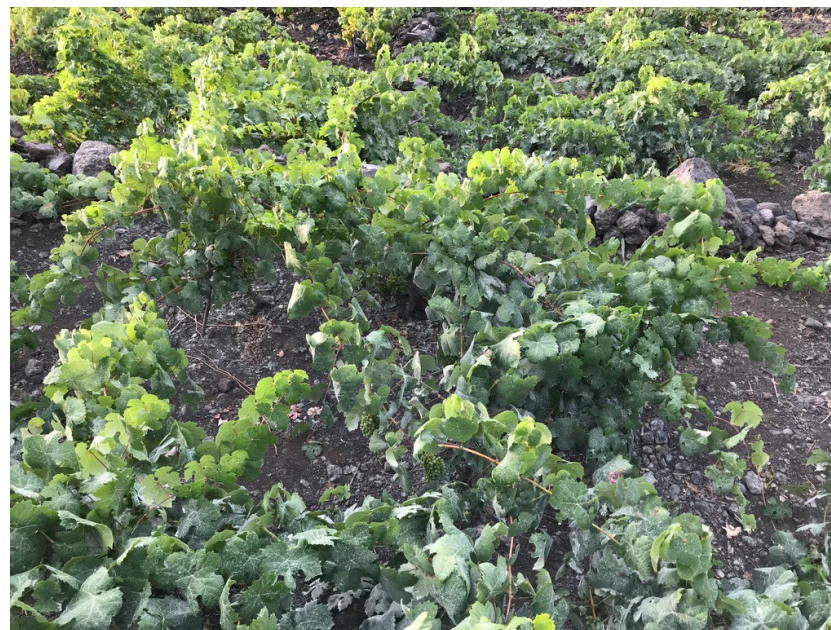
El Hierro

- ▶ Most westerly known point till 15th century and used as the prime meridian of longitude by Ptolemy till 18th century
- ▶ 1.5 million years old-Tiñor volcano, huge landslide
- ▶ Three areas of growth- northern, northwest in el Golfo, and lastly on el Pinar at 600-900meters
- ▶ Sancaño and *marguilla* or *marguillido* special 'layering' viticulture



EL HIERRO

► El Golfo



https://youtu.be/WcSfAvu_o3g?t=46

EL HIERRO



THIEVING A VERY OLD
WINE WITH CANE PIPETTE



GRAPE VARIETIES

- ▶ **ALBILLO CRIOLLO** = LISTÁN NEGRO X VERDELHO BLANCO
- ▶ **BABOSO BLANCO** = WHITE MUTATION OF TROUSSEAU NOIR?
- ▶ **BABOSO NEGRO** = ALFROCHIERO
- ▶ **BASTARDO NEGRO** = TROUSSEAU NOIR/ SABORINHO**
- ▶ **BREVAL** = BEBA IN EXTREMADURA; PREGENITOR HEBÉN
- ▶ **BURRABLANCA** = AIRÉN
- ▶ **DIEGO / BUJARIEGO** = Vijariego Blanco
- ▶ **FORASTERA BLANCA** – INDIGENOUS
- ▶ **GUAL** = BUAL/ BOAL = ALFROCHIERO X HEBÉN

VARIETIES

- ▶ **LISTÁN BLANCO** = PALOMINO FINO –MOST PLANTED WHITE IN THE CANARIES
- ▶ **LISTÁN NEGRO** = LISTÁN BLANCO X NEGRAMOLL MOST PLANTED RED IN THE CANARIES
- ▶ **LISTÁN PRIETO** = ORIGIN CASTILLE –MANCHEGO one of the oldest known varieties in Spain
- ▶ **MALVASÍA AROMÁTICA** = MALVASÍA DI LIPARI
- ▶ MALVASÍA AROMATICA ROSADA
- ▶ **MALVASÍA VOLCÁNICA** = MALVASÍA AROMATICA X MARMAJUELO

VARIETIES

- ▶ **MARMAJUELO** = BERMEJUELA
- ▶ MOSCATEL DE ALEJANDRÍA
- ▶ **NEGRAMOLL** = MOLLAR CANO, (NOT THE SAME AS THE MADEIRA VARIETY) SABORINHO
- ▶ PEDRO XIMÉNEZ
- ▶ SABRO- INDIGENOUS ONLY = HEBÉN X ? ONLY GROWN IN LA PALMA
- ▶ **TINTILLA CASTELLANA** OR CASTELLANA NEGRA = TINTA CAO?

VARIETIES

- ▶ VERDELLO= VERDELHO BRANCO
- ▶ **VERIJADIEGO** – INDIGENOUS WHITE FROM EL HIERRO
- ▶ **VIJARIEGO NEGRO** = SUMOLL
- ▶ **TINTILLA** = A HOST OF RED VARIETIES
- ▶ **TORRONTÉS** = ? LIKE PEDRO XIMÉNEZ A CATCHALL

Most Planted varieties

▶ Most Planted Whites

- ▶ Listán blanco –Lacks aromatic intensity but able to transmit sense of terroir- progenitor of Listan Negro- 23,450 acres/ 9483 ha
- ▶ Malvasía Volcánica
- ▶ Vijariego blanco
- ▶ Gual – same as Bual / Boal in Madeira * a cross of Heben and Baboso Negro= Malvasia Fina
- ▶ Marmajuelo – also called Bermajuela on el Hierro very little grown but fine acidity, aromatic and full bodied. Lowlands aromas of passion fruit, tropical fruit, pineapple. Full bodied

▶ Most Planted Reds

- ▶ Listán negro
- ▶ Negramoll
- ▶ Vijariego negro
- ▶ Listan Prieto- in semi-desert Santiago del Teide
- ▶ With restricted yields in high altitudes produces notable wines. Very little planted but interest growing.
- ▶ Baboso Negro
- ▶ Tintilla (Castellana Negra)

GRAPE HARVEST

- ▶ FIRST HARVEST IN NORTHERN HEMISPHERE
- ▶ HIGHEST VINEYARDS OF EUROPE IS AGALA AT 1325 METERS
- ▶ BEGINS LATE JULY AND ENDS IN NOVEMBER
- ▶ MANUAL
- ▶ DOUBLE GRAPE SELECTION/ SORTING- IN THE FIELD THEN AT THE WINERY



The Line up today



ENVINATE TEAM



Roberto Santana, Alfonso Torrente, Laura Ramos, and José Martínez

Envinate

- ▶ Consulted for Suertes de Marqués in Valle de Orotava
- ▶ Taganan –tinto y blanco
- ▶ Tagana has oldest soils, higher silt and clay components- Atlantic maritime climate
- ▶ Benje – volcanic ash
- ▶ Orotava- Migan Listan blanco y Listan negro
- ▶ Northern slopes **Santa Úrsula, La Victoria, La Matanza, El Sauzal and Tacoronte** have evolved from basalt lava flows



1. Envinata Benje Blanco 2020

Ycoden-Daute-Isora DO

Santiago del Teide, Tenerife



- ▶ 100% Listán Blanco (aka Palomino Fino)
- ▶ Untrained vines
- ▶ Harvested by hand- early because of hot year –mid August
- ▶ Spontaneous fermentation, no temperature control,
- ▶ 20% French oak foudre 80% concrete with 12-20 hours of skin contact.
- ▶ 40% develops and ages under flor and on fine lees
- ▶ 100% malolactic fermentation
- ▶ Bottled without filtration and Sulphur added only at bottling
- ▶ 12% abv

Bodegas Monje



2. Monje Tradicional 2017 Islas Canarias DOP

- ▶ Listán Negro is indigenous to Canary Island and the main black variety in the Canary Islands
- ▶ Family winemaking since 1750 in La Hollera of the Tacoronte-Acentejo, oldest DO 400- 650 meters altitude
- ▶ Alisios factor
- ▶ Some of the oldest vines 300++ year old
- ▶ 85% Listán Negro, 10% Negramoll, 5% Listán Blanco
- ▶ Co-fermented in Stainless Steel
- ▶ Aged in 1000L American old oak barrels
- ▶ 13% abv



THE FACTS (Only The Facts) ABOUT LISTÁN PRIETO

- ▶ Mistaken frequently as Listán Negro (ie John Szabo MS 's Volcanic Wines)
- ▶ Synonyms include: **Criolla Chica** (Argentina), Hariri (Morocco), Listrão (Madeira), Misión (Mexico), **Mission** (California), Moscatel Negro (Canarias), Negra Antigua (Chile), Negra Corriente or Peruana (Peru), **País** (Chile), etc etc
- ▶ Jancis Robinson claims that it is an old variety from Castille-La Mancha
- ▶ Taken to Mexico by Franciscan Monks in 1540 and brought to Islas Canarias 'in the mid sixteenth century" as cuttings or seeds? No one knows.
- ▶ **Murkiness- From Spain direct or via Canarias?**
- ▶ First planted in Rio Grande Valley (New Mexico) in 1629
- ▶ Junípero Serra credited with first plantings in San Diego in 1769

Listán Prieto

- ▶ Drought resistant, long lived and fruitful, high acid if in maritime or cool climate? Has a high sugar potential
- ▶ Dominated California until introduction of noble varieties in the 1860's
- ▶ California has 165 ha (400 acres) of Mission grapes mostly in Gold County down from 240ha in 2000
- ▶ Angelica wines ie. Toogood Estate Angelica (El Dorado) @ \$65
- ▶ Niche revival? What's old is new again? Heritage? Authenticity in an age of homogeneity? Twain-Peterson MW "it's the antithesis of the California Wine industry"
- ▶ Second most planted in Chile at around 9,600 ha down from 30,000 in 1984. Predominantly in the Maule, Itata, Bio Bio Valleys.
- ▶ Argentina has 360 ha

3. Envinata Benje Tinto 2020

Ycoden-Daute-Isora DO

Santiago del Teide, Tenerife

- ▶ 96% Listán Prieto, 2% Listán Blanco, 2% Tintilla ('Masca')
- ▶ 70-120 year old untrained vines at 300meters of elevation from 15 different parcels including 'La Zanja', Valle de Arriba' and Llano Redondon'
- ▶ Handpicked
- ▶ Separate lot spontaneous fermentation in concrete vats and open plastic tanks
- ▶ 50% whole cluster maceration for 10 days plus up to 20 days with daily punch down
- ▶ Malo-lactic fermentation in neutral French oak barriques for 8 months, no racking or battónnage
- ▶ No fining or filtration
- ▶ 12%abv



OLD MISSION VINES IN EL DORADO



4. Monte Rio Cellars Mission Lodi 2020

- ▶ Owned by Patrick Capiello, Sommelier at Tribeca Grill to restaurant owner
- ▶ Partner Max Mahle
- ▶ 80 year old vines on the Somers Vineyard
- ▶ Organic farming
- ▶ 100% whole cluster carbonic maceration 10 days in Stainless Steel
- ▶ Racked to concrete and SS spontaneous fermentation for 7 days
- ▶ Aged 6 months in neutral barrels
- ▶ ABV 11%
- ▶ 380 cases
- ▶ Other producers: had Broc, Harrington, Sandlands, Hendry. Story Vineyards, Pax Mission Somer's Vineyard 2019 Lodi



PERIPHERAL 'VINEYARD' OF J BOUCHON



OLD PAÍS VINE IN MAULE VALLEY, CHILE



5. J. Bouchon País Viejo 2021

Maule Valley Chile

- ▶ Emile Bouchon emigrated to Chile from France in 1887
- ▶ 100 year old + vines on the Mingre vineyard in the Maule Valley 28 miles from the Pacific Ocean-
- ▶ Mediterranean climate
- ▶ Ancient granitic sandy loam soils
- ▶ Organic dry-farmed, hand picked in 12kg (26# lugs) 3rd week of March
- ▶ Destemmed and fermented 14 days with spontaneous fermentation
- ▶ 12.5% abv
- ▶ TA 4.8
- ▶ pH 3.68
- ▶ Pipeño method of pressing the grapes through reed sieves called zarandas and foot trodden and aged for a year in neutral vats.
- ▶ Other producers: Viña González Bastias, Louis-Antoine Luyt's, Longavi Glup, or Bichi's, De Martino Las Olvidadas Itata



CARA SUR VINEYARD IN BARREAL



6. Cara Sur Criolla Chica 2019

Barreal Valle De Calingasta

- ▶ Barreal, Valle de Calingasta, San Juan in the shadow of Cerro Mercedario, one of the tallest peaks in Argentina
- ▶ Finca Maggio vineyard planted in 1930's @ 4920' altitude
- ▶ Parral (Pergola) system, alluvial soils
- ▶ 4 tons per acre yield
- ▶ 20 day maceration/ fermentation with stem inclusion 30% whole cluster, spontaneous fermentation and aging in concrete egg
- ▶ 8 months aging in concrete egg with lees contact
- ▶ Unfiltered and unfined- 13.5% abv
- ▶ Others: Catena Finca Los Paraísos El Mirador Criolla Chica, El Esteco Criolla Old Vines Criolla '1958' 2018 Valles Calchaquies,



El Grifo -Lanzarote



El Grifo - Lanzarote



El Grifo -Lanzarote



El Grifo- Lanzarote



7. El Grifo - Canaria

Lanzarote

- ▶ Oldest winery in the Canary Islands 1775
- ▶ 300-900 plants per hectare
- ▶ 1000-1500 kilos/ hectare = ½ ton to ¾ ton per acre
- ▶ Malvasia Volcánico- predominates- the basis of canari wines of 16-18th century fame
- ▶ Drying of grapes = 1/3 yield
- ▶ Wine is fermented with 70g/l RS and fortified
- ▶ Oxidative aging in 500liter barrels
- ▶ blended *three batches from the 1956, 1970 and 1997 vintages* with TOUCH OF THE 1861.
- ▶ pH is 3.36
- ▶ TA 6.56
- ▶ Total production is 823 bottles

