



## VARIETIES

Exceptional white, red and rosé wines are produced on Tenerife. Our island is also home to spectacular sweet and vibrant sparkling wines. The predominant grape varieties on the island are:



### LISTÁN NEGRO

This is used to produce delectable young red wines, aged wines and even sweet wines, with aromas of blackberries and currants, mineral and volcanic notes and a full-bodied feel in the mouth. All Listán negro wines have balanced acidity.



### LISTÁN NEGRO

Medium-large berries, thin skin and a yellowish colour when ripe. This variety produces wines with good acidity, mineral aromas and volcanic character, resulting in a lush, smooth texture on the palate.

**In addition, many other varieties are grown in Tenerife, most of them native to the island:**

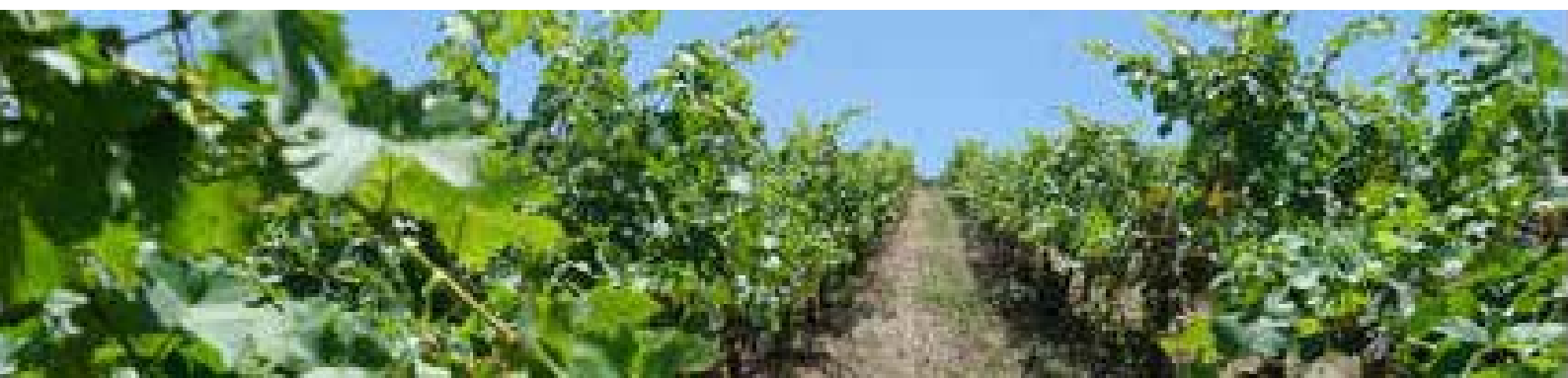
- **Malvasía Aromática:** Round berries of small size and fleshy interior. High acidity when ripe. Its wines have a marked fruity character and mineral taste.
- **Gual:** Yellow-green in colour on the skin that produces aromatic, lush and intense wines.

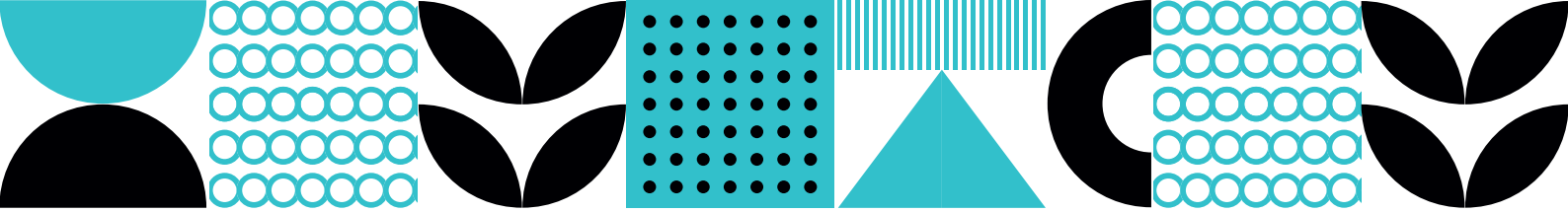
**TENERIFE  
WINES**



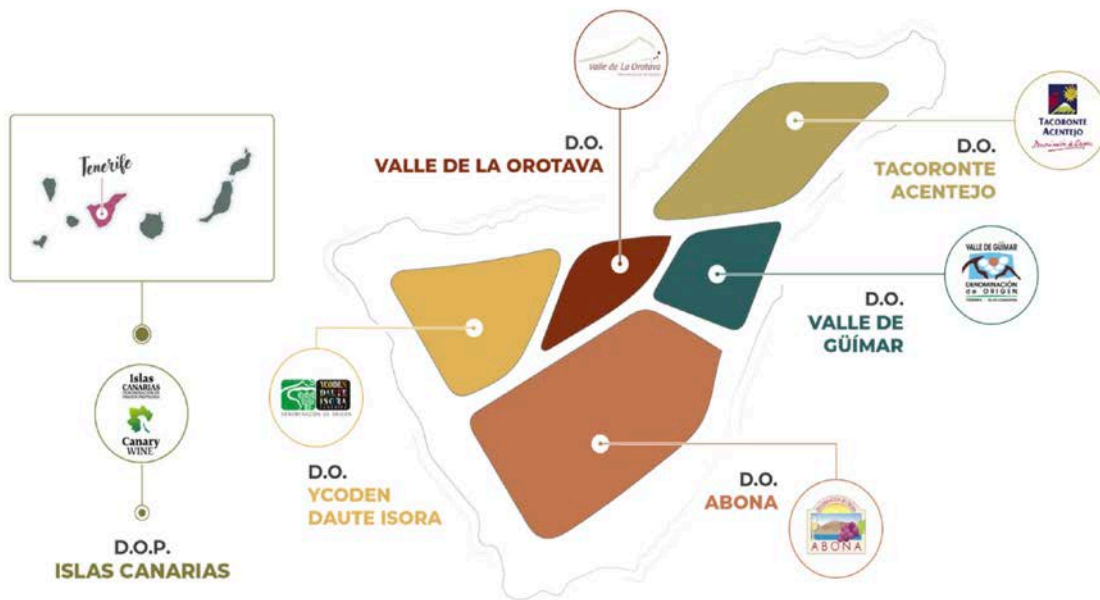
## VARIETIES

- **Albillo Criollo:** Skin is green, with yellowish pink colours and round berry from which fresh aromatic wines with a fruity and floral profile are produced.
- **Marmajuelo:** Elliptical berry with a yellow-green skin. It has great potential for producing quality wines. Its wines are aromatic and intense on the palate, with high acidity.
- **Forastera Blanca:** Green, yellow skin and yellow shades with a round berry that produces intriguing young wines with a floral profile.
- **Muscat of Alexandria:** A round-shaped white grape, it produces expressive wines with floral, citrus aromas and fresh grape flavour.
- **Negramoll:** It is usually blended with Listán Negro, adding volume and richness with its velvety sensations on the palate.
- **Vijariego Negro:** Blue, black (on skin), bluish-black tones, produces distinctive wines with aromas of red fruits and spices.
- **Castilian Black:** Colours of the skin are blackish-blue and bluish-black, used mainly in assemblages with black listán. It provides intriguing notes of liquorice and minerals.
- **Tintilla:** Colours of skin are blackish-blue and bluish-black. Usually used in blends with Listán Negro in the production of young wines with spicy aromas.



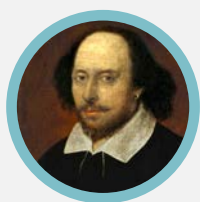


Six wine designations of origin operate in Tenerife (Abona, Valle de La Orotava, Valle de Güímar, Tacoronte-Acentejo, Ycoden-Daute-Isora and Canary Islands).

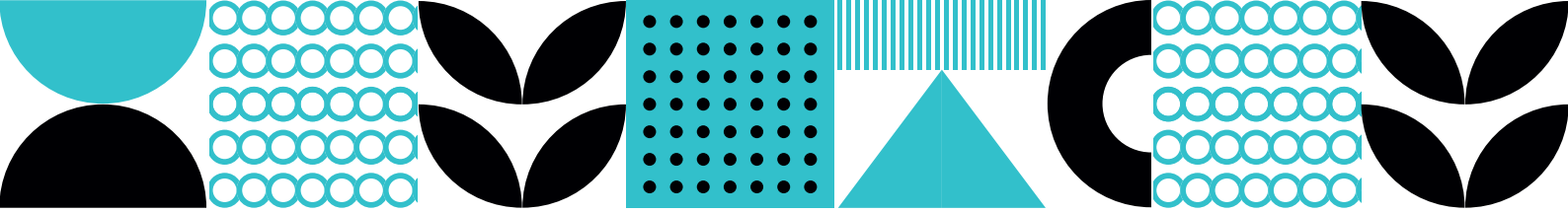


## ORIGIN

The first vines were planted in the 15th century, brought by Spanish colonizers and conquistadors and from the rest of Europe.



**Worldwide fame** The Englishman William Shakespeare, the Scotsman Sir Walter Scott and the poet and playwright from the Spanish Golden Age, Luis de Góngora, mentioned the wines of the Canary Islands in their writings. They were prized by European courts for centuries and became an icon in literature and commerce.



**Fall of the throne** In the 19th century, the eruption of the Garachico volcano destroyed the main port from which wine was exported to Europe. In addition, the subsequent military conflicts and struggles between the English and Spanish crowns commercially favoured Portuguese wines due to their alliance with Great Britain. During this century, phylloxera-infected vines were introduced from the United States and destroyed a large part of European vineyards. Although blights such as powdery mildew appeared on the islands, they were not affected by phylloxera, which meant that some grape varieties were preserved only in our archipelago and became local to the area.



**Present day** The wines have experienced an exceptional improvement in quality. This, together with the unique identity of their source grapes and the volcanic territory where they grow, results in superb wines unlike any others. Recommendations from numerous wine experts, specialised guides and the awards that Tenerife wines win every year in renowned international competitions are testament to their quality. This recognition has restored Tenerife wines to their position as the most sought after in the world.

## CULTIVATION



Tenerife's viticulture is characterised by the planting of ungrafted vine shoots (i.e. directly into the ground).

### CULTIVATION SYSTEMS

The different traditional vineyard management systems that we find on Tenerife were developed to use resources more efficiently and adapt the vineyard to each place and climate of the island's geography.

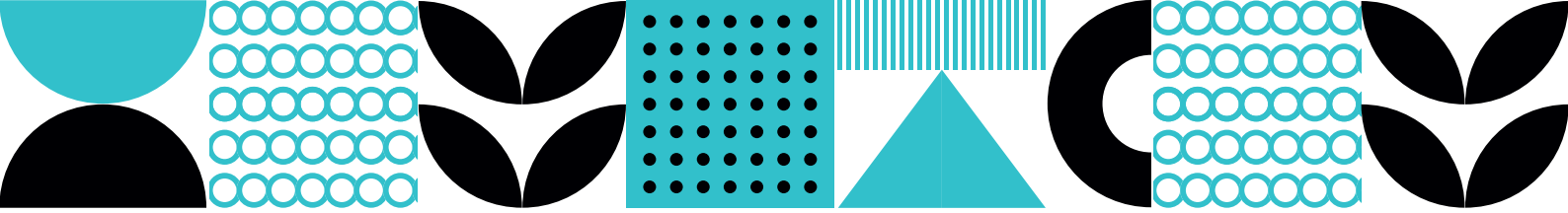
#### **The braided cord:**

This is a unique system that consists of braiding the shoots so that the productive stem is placed on top of the previous year's.

#### **The low vine:**

This consists of guiding a single shoot up to one meter high and in which the shoots are arranged horizontally on a wire line.





### The tall vine:

In this system, the vine rises to approximately 2 m, using posts on which a network of wires runs where the plants will rest.

### Bower:

This is characterised by its striking tilt, often to adapt to the boundaries of the plots and provide the best ventilation and exposure to sunlight of the vegetation plane.

### The harrowed vineyard:

This is a system in which the vine can reach up to 4-5 m in length on wooden fork supports, which are set up in June and dismantled after the harvest. The land is then used for other crops.

### The irregular vine:

This was one of the first guiding systems to be introduced on the island. The vines may be allowed to acquire a certain heights and widths before they are pruned, usually with the goal of making the plants from a circle.

## FEATURES AND PROPERTIES



The native grape varieties of Tenerife show a high degree of uniqueness **due to the volcanic, climatic and geographic characteristics of the island**. Among the most important are:

- The effect of microclimates
- Soils
- Altitude
- Orientation
- Influence of the trade winds

You can find more information about Tenerife wines at the following address: [vinosdetenerife.es](http://vinosdetenerife.es)

# Tenerife, the island of wines

**WINES OF TENERIFE.**  
By nature, we offer the best.

From the first vines brought and planted in the 15th century by settlers of diverse origins, and from their adaptation to our volcanic soils, rugged terrain, trade winds, and the know-how of our winegrowers over five centuries, emerges a treasure trove of wine landscapes and unique winemaking traditions — an essential discovery for any visitor, far from any other point of influence.

