



LAVA AMONG
THE FIVE BEST
IN SPAIN

Award for Gran Canaria wine



One of the best five in Spain

Every year the former sommelier of El Bulli restaurant Ferran Centelles, who has worked with the chef Ferran Adrià for more than a decade, tests over 500 Spanish wines for the British wine portal jancisrobinson.com.

Last June, at the invitation of the Vinófilos distribution company, he visited Gran Canaria and took part in a blind tasting. He was particularly impressed by the wine called Lava 2017. He gave it 17.5 out of 20 points and at the end of the year he chose it as one of the five best wines in Spain. "The difference lies in taste and freshness, without much acidity. The wines from Gran Canaria are really different and

go very well with a good cuisine. They have a completely different style and you simply have to taste them, because such wines are hard to find in the Peninsula. The Lava especially surprised me. It smells like ash and has a very authentic profile and a very high quality," he explained.

The uniqueness of the wines from Gran Canaria comes from the volcanic soil, the vineyards at different altitudes and climates as well as the special grape varieties. This is why he found even more favourites at the blind wine tasting in early summer last year, which for him belong to the ranks of quality wines. These included the Mondalon Monte

Roca Roble and the Agala altitud 1050 from Bodega Bentaiga, which received 17.5 and 17 points respectively. Among the whites he highlighted were Ikewen 2017, Agala Altitud 1318 vintage 2017 and Lava Lias 2017. And among the dessert wines Eidan Naturalmente and Los Berrazales convinced him the most. Among the typical old Canarian grape varieties cultivated in Gran Canaria are the Listán tinto and blanco and the Malvasía grape, which is mainly cultivated for sweet wines. "You can't compare the taste of Gran Canaria wines with that of wines from the Peninsula because they have a completely different profile, which

we're not used to," the connoisseur praised.

"The fact that one of our wines was chosen among the five best in the country in 2018 is excellent news for wine in Gran Canaria," said Miguel Hidalgo, the Island Councilor for Alimentary Sovereignty. The award was also a pleasant surprise for the winegrowers at the beginning of the year. Bodega Lava in Santa Brígida is a small family business run by three brothers. "We are very satisfied and grateful for this award, because it is a tribute to our many years of work, which seems to have been successful, and it helps the Gran Canaria brand," said one of the owners, Juan Manuel Martín.

At the turn of the millennium, the brothers started making wine as a hobby. After more than a decade, in 2013, the hobby became a profession and they founded the small micro-enterprise. They currently produce 4,000 litres of wine a year from 5,000 kilos of grapes harvested from leased vineyards or bought from farmers in Santa Brígida, San Mateo and Artenara. The main part of their production is a young red wine from the grape varieties Vijariiego Negro, Tintilla, Listán Negro and Baboso Negro. But the brothers also produce a white wine from Malvasía Volcánica and Listán Blanco and a sweet wine from Muscatel grapes. The bodega also scored well in the Island Council wine tasting with this dessert wine. There it won the first prize in the category 'semi-dry, sweet and liqueur-like'. For the young winemakers from Santa Brígida these awards are a great start to the New Year.

RECIPE IDEA

Baked potatoes fresh from the oven

During the cooler weather it's pleasant to eat something that is really warming. One variation would be a delicious potato au gratin with Gouda cheese that goes perfectly with a juicy steak and fresh salad.

Ingredients: 1 kilo potatoes, 500 grams sour cream, 1 mozzarella, 4 tbsp. parsley, chives, a clove of garlic and 200 grams of diced Gouda.

Preparation: Cook the potatoes in their skins. Then cut the potatoes in half and carefully hollow them out. Crush the potato and mix with sour cream, mozzarella, herbs and garlic. Season with salt and pepper. Fill the potato halves with the mixture, place the Gouda cubes on top and bake at 200 degrees for about 20 minutes. In the meantime, the salad and steak can be prepared.

Variation: If you like it a bit heartier or just want to serve the salad with the potato, you can enrich the filling with ham and tomato cubes, zucchini shavings or mushroom slices.



ENOGASTRONOMY FESTIVAL FOR A GOOD CAUSE

Saborea Lanzarote brings in €12,000

As ever, the recent Saborea Lanzarote festival allowed visitors to taste and enjoy local specialties and wines, but this year it also helped raise funds for a local hospital.

During the event, the Teguse Rotary Club collected monies from participating companies as well as donations made at the Rotary Club stand, for the benefit of patients at the Hospital Doctor José Molina Orosa in Arrecife. In total, Incabe-Heineken, Seaside Hotels, Optuna 42, Yaizatún-Grupo RfeH, and the Rotary Club collected over €12,000. This money will be used to build a play area for children and a terrace for adults in the hospital's intensive care unit.



▲ A cheque for €12,000 for a playground and terrace at the hospital

Your free APP
for Tenerife!

www.mi-gusto.com

QUALITY GUIDE

mi-gusto by TOP OF+ Tenerife

gastronomy | shopping | lifestyle | excursions ... and more

offers - events - online booking - tourism - hotels - health & medicine - news - car rentals - routes - sites of interest - sports - real estate - leisure - wellness & beauty - weather ...



Plots: fotolia.com



The app TOP-OF-TENERIFE is available as a free download for Apple or Android as well as online under www.mi-gusto.com