

MASTERCLASS PROGRAM

PROWEIN 2026



Volcanic wines from the Canary Islands

Speaker: Bartolomé Gómez Díaz

Sunday | 15.03.2026 | 04:00 p.m.



BRAND WINE 1: RESPIRO MALVASÍA SECO

VINTAGE:	2025
GRAPE:	100% Pre-phylloxera Volcanic Malvasía
ORIGIN:	Lanzarote (DO Lanzarote)
ALCOHOL:	12,50%
PRICE (EX -WORK):	17 €
WINERY:	Olivina
CONTACT PERSON:	Judith Polo
E-MAIL:	madrid@gmrcanarias.com
TEL:	+34 663 998 176

VINIFICATION PROCESS:

It is made from grapes selected by hand from small plots in the north and center of Lanzarote. Each plot is vinified separately, respecting its identity and expression. The pressing is gentle, seeking to extract only the highest quality must and avoiding breaking the seeds. Fermentation is carried out with native yeasts, maintaining precise control of the process. After fermentation, the wine remains on its lees for three months, adding texture and complexity, before bottling.

TOTAL PRODUCTION OF THIS BRAND: 5.250 l

TOTAL PRODUCTION OF THE WINERY: 9.000 l



BRAND WINE 2: NIRAY BLANCO SECO

VINTAGE: 2024

GRAPE: 85% Forastera Gomera, 15% Listán Blanco

ORIGIN: La Gomera (DO La Gomera)

ALCOHOL: 12,50%

PRICE (EX -WORK): 15 €

WINERY: Agropecuaria El Guanche

CONTACT PERSON: Judith Polo

E-MAIL: madrid@gmrcanarias.com

TEL: +34 663 998 176

VINIFICATION PROCESS:

Production from our own vineyard on the island of La Gomera and purchase of grapes from high altitude areas at over 1,200 meters above sea level. The soil type is loam and the training system is trellis and rastreta. The pruning method used is two-bud pruning. Grand Gold Medal in the Canary Islands, Gold Medal in Asturias, and Gold Medal in Italy.

TOTAL PRODUCTION OF THIS BRAND: 6.700 l

TOTAL PRODUCTION OF THE WINERY: 7.350 l



BRAND WINE 3: 7 MARÍAS

VINTAGE: 2023

GRAPE: Verjadiego Blanco, Verdello de El Hierro, Uval, and Baboso Blanco

ORIGIN: El Hierro (DO El Hierro)

ALCOHOL: 14%

PRICE (EX -WORK): 17 €

WINERY: El Mirador de Adra

CONTACT PERSON: Judith Polo

E-MAIL: madrid@gmrcanarias.com

TEL: +34 663 998 176

VINIFICATION PROCESS:

Dry white wine aged on lees, produced in El Hierro. The grapes are harvested by hand and stored for several days in a cold room until the entire product reaches a temperature of 5-6 °C. Once in the winery, the grapes are destemmed and left to macerate for two days. It is then pressed and transferred to stainless steel tanks where it is kept for 24-48 hours, before undergoing clarification. The must undergoes alcoholic fermentation in stainless steel tanks at a temperature of 16 °C, and once this is complete, it is aged on its own lees for a period of 5 months.

TOTAL PRODUCTION OF THIS BRAND: 2.625 l

TOTAL PRODUCTION OF THE WINERY: 17.000 l



BRAND WINE 4: TENDAL LISTÁN PRIETO

VINTAGE: 2022

GRAPE: 100% Listán Prieto

ORIGIN: La Palma (DO La Palma)

ALCOHOL: 13,50%

PRICE (EX -WORK): 11 €

WINERY: Castro y Magán

CONTACT PERSON: Judith Polo

E-MAIL: madrid@gmrcanarias.com

TEL: +34 663 998 176

VINIFICATION PROCESS:

A young red wine with medium depth, the result of selecting this variety from different plots cultivated in the northwestern region of the island of La Palma, more specifically in the highlands of Puntagorda. Spontaneous fermentation, 75% destemming, 25% stems. Macerated with the skins for 7 days. Spontaneous lactic fermentation and subsequent aging in stainless steel tanks with the lees until bottling.

TOTAL PRODUCTION OF THIS BRAND: 3.750 l

TOTAL PRODUCTION OF THE WINERY: 85.000 l



BRAND WINE 5: AGALA TINTO BARRICA 1175

VINTAGE:	2024
GRAPE:	Baboso Negro, Vijariego Negro and Tintilla
ORIGIN:	Gran Canaria (DO Gran Canaria)
ALCOHOL:	13,50%
PRICE (EX -WORK):	15 €
WINERY:	Bentayga
CONTACT PERSON:	Judith Polo
E-MAIL:	madrid@gmrcanarias.com
TEL:	+34 663 998 176

VINIFICATION PROCESS:

The separate production of the Baboso Negro, Vijariego Negro, and Tintilla varieties results in a medium-aged red wine through blending in French and Central European oak barrels. A second manual selection of the grapes is carried out on a sorting table, discarding any that do not meet the established quality parameters. Once harvested, the grapes are kept in a cold room. The process begins with destemming, followed by pre-fermentation and post-fermentation maceration, and ends with six months of barrel aging. The wine is gently filtered and bottled on the estate.

TOTAL PRODUCTION OF THIS BRAND: 3.750 l

TOTAL PRODUCTION OF THE WINERY: 6.000 l



BRAND WINE 6: CONATVS TINTO

VINTAGE: 2024

GRAPE: Listán Negro (Hoja Moral), Vijariego Negro y Tintilla

ORIGIN: Fuerteventura (DO Islas Canarias)

ALCOHOL: 14%

PRICE (EX -WORK): 21 €

WINERY: Conatvs

CONTACT PERSON: Judith Polo

E-MAIL: madrid@gmrcanarias.com

TEL: +34 663 998 176

VINIFICATION PROCESS:

Grapes in perfect condition are selected. The grapes are then destemmed and crushed to remove the clusters. The wine is then transferred to a large tank where maceration and alcoholic fermentation take place at high temperatures of up to 25-30 °C. From there, the grapes are pressed and malolactic fermentation takes place. Finally, the wine is kept for a prolonged period at low temperatures before being filtered through a ceramic tangential filter, sufficient to obtain a clean wine without losing its properties.

TOTAL PRODUCTION OF THIS BRAND: 2.700 l

TOTAL PRODUCTION OF THE WINERY: 6.750 l



BRAND WINE 7: EL LOMO VENDIMIA SELECCIONADA

VINTAGE: 2024

GRAPE: Listán Negro, Negramolle and Tintilla

ORIGIN: Tenerife (DO Islas Canarias)

ALCOHOL: 13,50%

PRICE (EX -WORK): 14 €

WINERY: El Lomo

CONTACT PERSON: Judith Polo

E-MAIL: madrid@gmrcanarias.com

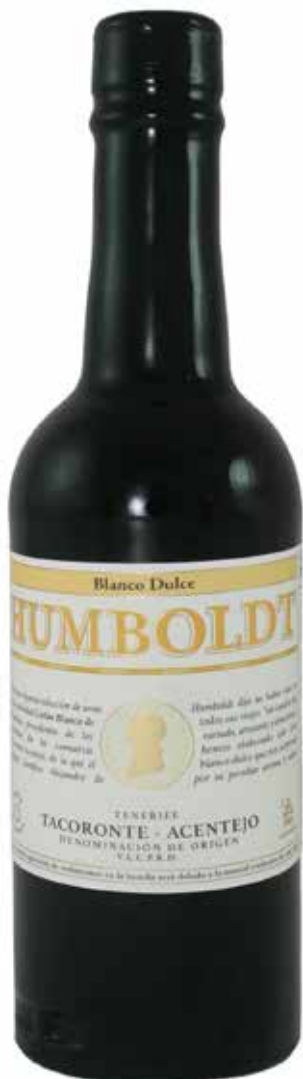
TEL: +34 663 998 176

VINIFICATION PROCESS:

Red wine from the island of Tenerife served in a traditional glass, from vines over 60 years old. It is made from the best bunches from the “Los Laureles” estate, undergoing double selection in the field and in the winery, separating the shoulders from the tips. Cryomaceration of the grapes for 48 hours to extract the primary aromas. Fermentation at a controlled temperature in stainless steel tanks between 18-25°. Malolactic fermentation in 225-liter French oak barrels for 25 days. The wine remains on its fine lees in stainless steel tanks for 10 months.

TOTAL PRODUCTION OF THIS BRAND: 2.625 l

TOTAL PRODUCTION OF THE WINERY: 69.800 l



BRAND WINE 8: HUMBOLDT BLANCO DULCE 1997

VINTAGE:	1997
GRAPE:	100% Listán Blanco
ORIGIN:	Tenerife (DO Tacoronte Acentejo)
ALCOHOL:	19%
PRICE (EX -WORK):	19 €
WINERY:	Bodegas Insulares de Tenerife
CONTACT PERSON:	Judith Polo
E-MAIL:	madrid@gmrcanarias.com
TEL:	+34 663 998 176

VINIFICATION PROCESS:

The process of making this sweet liqueur consists of adding wine alcohol when it reaches 8 degrees natural, leaving a residue of unfermented sugars. The fermentation temperature is 19°C. It is then aged in 5-year-old American oak barrels for 180 months. After this time, it spends another 12 months in the bottle.

TOTAL PRODUCTION OF THIS BRAND: 3.750 l

TOTAL PRODUCTION OF THE WINERY: 150.000 l