



ENVÍNATE

BENJE TINTO

ORIGIN

Santiago del Teide, Tenerife, Canary Islands.

VARIETIES

90% Listán Prieto, 9% Listán Blanco, 1% Tintilla

VINEYARD

From several parcels of 70–120-year-old vines at 900–1200m elevation farmed by Envínate and 15 local families. Viticulture here is highly traditional: vines grow untrained, the soils is worked by hand, and no chemicals are used.

VINIFICATION METHOD

The grapes fermented by parcel with with native yeasts in a mixture of concrete vats and plastic tanks. All parcels completed spontaneous malolactic fermentation. After fermentation, the wine aged for eight months in 228-litre neutral French oak barrels (65%) and concrete tank (35%) without racking. Bottled without fining or filtering and with only a tiny addition of sulfur.



PRODUCER PROFILE

Envínate (“wine yourself”) is the brainchild of Laura Ramos, Jose Martínez, Roberto Santana and Alfonso Torrente, four friends who met while studying winegrowing at the University of Miguel Hernández in Alicante. Their work, both in the vineyard and winery, is focused on exploring the ancient, Atlantic-infused terruños of Ribeira Sacra and the Canary Islands, as well as exceptional vineyard plots across the Iberian Peninsula. The Envínate philosophy is simple: let each parcel fully express itself in the finished wine by utilizing old-fashioned farming and winemaking methods. This Envínate wine is from just outside **Santiago del Teide**, high on the volcanic mountain Pico de Teide, overlooking the northwestern side of the island of Tenerife. The island experiences a fairly temperate climate, enabling grapes to ripen at moderate alcohol levels while retaining bright acidity. The main challenges to viticulture are winds from the Atlantic and Africa and fluctuations in humidity.