



ENVÍNATE

TÁGANAN PARCELA MARGALAGUA

ORIGIN

Táganan, Tenerife, Canary Islands.

VARIETIES

90% Listán Negro and Negramoll, 10% Listán Blanco.

VINEYARD

From a few plots in the distinct Margalagua area, with its unique red basalt soils. The vines are 50-150 years old and range in altitude from 275-400m above sea level. The only treatments in the vineyard are sulfur, bentonite, and silicon.

VINIFICATION METHOD

The grapes were left whole and not destemmed, then foot trodden and left to macerate and ferment without temperature control in open-top 1000L fermenters for 26days, during which the cap is regularly pumped down very gently. Fermentation completed, the wine rested on its lees for a year in 228L neutral French oak barrels with no racking and completed malolactic fermentation. Bottled unfined, unfiltered, and with only a small 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. Táganan is Guanche (the native Canary language) for slope. It is also the name of the northwestern part of Tenerife, Canary Islands where the vines grow wild on cliffs of pure volcanic rock just above the Atlantic Ocean.

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