



## ENVÍNATE

### PALO BLANCO PARCELA LAS MOLINAS

#### ORIGIN

Los Realejos, Tenerife, Canary Islands.

#### VARIETIES

100% Lístan Blanco.

#### VINEYARD

From a single parcel in Los Realejos that used to go into the blend for Palo Blanco. The vines are north-facing and trained in the traditional cordón trezado at 500-850m above sea level. The only treatments in the vineyard are sulfur, bentonite, and silica.

#### VINIFICATION METHOD

The grapes were destemmed and pressed then fermented spontaneously in a single 1500L neutral oak foudre, where the wine also rested. Bottled without fining, filtering, and 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.

