



ENVÍNATE

TÁGANAN TINTO

ORIGIN

Táganan, Tenerife, Canary Islands.

VARIETIES

Mostly Listán Negro and Negramoll, with small amounts of Mulata, Listán Gacho, and Malvasía Rosada.

VINEYARD

From a variety of parcels planted on volcanic soils, mostly around the Chavarria area. The vines are planted at 200 to 400m above sea level and range from 50 to 150 years old. The only treatments in the vineyard are sulfur, bentonite, and silica.

VINIFICATION METHOD

Each of the many different parcels was vinified separately, all in open-top 1000L tanks, partially (30-50%) destemmed, and macerated for 12-15 days. After blending, the wine rested in 228L neutral French oak barrels for a year on its lees without any racking, where it completed malolactic fermentation. Bottled unfiltered, unfiltered, with 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.