

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Growers Emilio Ramírez & Envínate

Region Tenerife, Canary Islands

Appellation Ycoden-Daute-Isora

Climate Atlantic

Varieties Listan Blanco

Soil Volcanic sand

Elevation 900-1,200 meters

Vine Age 70-100 years

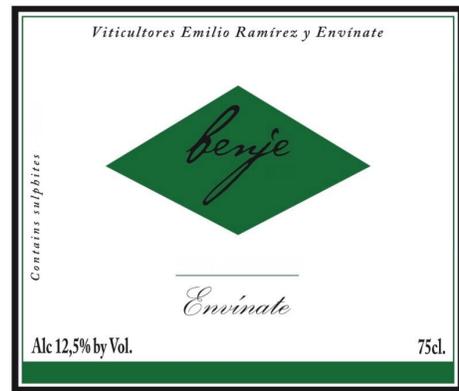
Pruning En Vaso

Farming Practicing organic

Production 800 cases

Envínate

Benje Blanco 2018



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: allow each parcel to fully express itself in the finished wine by utilizing old-fashioned farming and winemaking methods. The results are some of the most exciting wines being produced in Spain today.

The Benje wines are from vineyards in and around **Santiago del Teide**, high on the northwestern volcanic slopes of the island of **Tenerife**. The viticulture is very old-fashioned: the vines grow untrained, the soil is worked by hand, and no chemicals are used. 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.

Benje Blanco is sourced from several old-vine, untrained *pie franco* parcels of **Listan Blanco**. Each parcel is hand-harvested and vinified separately in a mix of concrete tank and open tubs. 85% of the fruit is pressed directly off the skins, the other 15% is skin-macerated for 6 days below 23C. The wine is then fermented and raised 70% in concrete under *flor* and 30% in 228L & 600L old French barrels for 8 months on fine lees without battonage. The finished wine is blended and bottled without filtration, clarified using natural vegetable proteins, and minimal SO₂ added. Benje Blanco is a high-toned white wine, showing its volcanic *terruño* with smoky notes wrapped around the orchard fruit core, braced by Atlantic-infused high-elevation acidity. Pair it with prawns, scallops, roasted pork or goat.