

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Growers A Chingao & Envínate

Region Tenerife, Canary Islands

Locality La Perdoma

Climate Atlantic

Varieties Listan Negro

Soil Volcanic sand & clay

Elevation 350-600 meters

Vine Age 90-120 years

Pruning Cordon Trenzado

Farming Practicing organic

Production 666 cases (6pk)

Envínate

Migan 2017



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.

This newest Envínate wine is from just outside **La Perdoma**, on the northeast slopes of Pico del Teide, the mountain volcano on 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 high fluctuations in humidity.

Migan is sourced from three very old parcels of *cordon trenzado* (braided vines) **Listan Negro**: La Habanera is on sandy clay at the highest elevation in La Perdoma, Tio Luis is on the middle of the slope and has more clay content, and San Antonio is lower on the slope where the soil is mostly red basalt and sand. The plots were hand-harvested, foot-trodden and fermented separately (some with 100% whole clusters, others only partial) in large concrete vats, then into 600L old French barrels for malolactic and aging for 12 months. Bottling is without fining, filtration or any added SO₂. Migan is a volcanic mountain wine, high-toned and vibrant, with smoky strawberry fruit balanced with fine tannins and refreshing acidity. Pair it with roasted meats and full-flavored seafood dishes.