

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Familias Sosa, De la Rosa &

*Envínate*

**Region** Canary Islands

**Locality** Taganana, Tenerife

**Climate** Atlantic

**Varieties** Listan Negro, Listan Gaucho,

*Malvasia Negra, etc.*

**Soil** Volcanic

**Elevation** 75-300 meters

**Vine Age** 100+ years

**Pruning** Untrained

**Farming** Practicing organic

**Production** 700 cases (6pk)

**Envínate**

*Táganan Tinto 2016*



**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. The results are some of the most exciting wines being produced in Spain today.

**Táganan** is Guanche (the native Canary language) for slope. It is also the name of the northwestern part of Tenerife where the vines grow wild on cliffs of pure volcanic rock just above the Atlantic Ocean. **Táganan Tinto** is made from many different red grape varieties (some of them unidentified) and comes from very old parcels planted in between 75-300 meters elevation which are farmed by 15 different families and Envínate. The viticulture is very old-fashioned: the vines grow untrained, the soil is worked by hand, and no chemicals are used. The northern coast of Tenerife 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.

The grapes were hand-harvested, co-fermented 30% whole cluster with wild yeasts in open plastic tubs and concrete vats, and raised in small tanks and used barrels for 8 months. At bottling a touch of SO<sub>2</sub> is added, but there is no fining or filtration. This is a fresh and aromatic vino tinto with notes of spice, sea salt, smoky minerals, and dark fruits – to pair with roasted meats, spicy foods, wild game, and the Canaries’ own red mojo.