



ENVÍNATE

LA SANTA DE ÚRSULA

ORIGIN

Tacoronte-Acentejo, Tenerife, Canary Islands.

VARIETIES

48% Negramoll, 50% Listán Negro, 2% Listán Blanco.

VINEYARD

From three north-facing parcels of centenarian vines in the La Corujera area, ranging from 350-650m above sea level. The vines are planted on sand and clay soils over red basalt bedrock. Farming is very traditional: the only treatments used in the vines are small amounts of sulfur, bentonite, and silica.

VINIFICATION METHOD

The three parcels were harvested and fermented separately. ½ of grapes from the lowest parcel went through carbonic maceration in open-top fermenters, while ½ were destemmed then macerated and fermented in open-top fermenters for 14 days. Grapes from the other two parcels were partially (25%) destemmed, then fermented in concrete tanks without temperature control for 18 days. The wines were blended and rested for 8 months on their lees in 228L neutral French oak barrels, where malolactic fermentation completed naturally. Bottled unfined, 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. La Santa de Úrsula hails from Tacoronte-Acentejo, a DOP on the Anaga peninsula on the northeast coast of Tenerife that is noted for its terraces, steep hillsides, rich red soils, and humid climates.

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