

## ORIGIN

Táganan, Tenerife, Canary Islands.

# **VARIETIES**

90% Listán Negro and Negramoll, 10% Listán Blanco.

#### VINEYARD

From a few plots in the distinct Margalagua area, with its unique red basalt soils. The vines are 50-150 years old and range in altitude from 275-400m above sea level.

### VINIFICATION METHOD

The grapes were left whole and not destemmed, then foot trodden and left to macerate and ferment without temperature control in open-top 1000L fermenters for 22 days, during which the cap is regularly pumped down very gently. Fermentation completed, the wine rested on its lees for a year in 228L neutral French oak barrels with no racking and completed malolactic fermentation. Bottled unfined, unfiltered, and with only a small addition of sulfur.

### **PROPERTIES**

Alcohol: 12% pH: 3.31

Total Sulfur: <25mg/l

Bottles Made: 1500 750ml bottles.



# ENVINATE

# TÁGANAN PARCELA MARGALAGUA 2020

#### 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.

#### VINTAGE REPORT

2020 was dry and warm all over Tenerife, but in Taganan the years of drought have taken a particular toll. Rainfall is 40% less than it was in 2016, and after five years the production of these vines is far reduced from what it once was due to heavy pruning necessary to reduce hydric stress and the vines' natural response to the lack of water, which was particularly intense in 2020 – the driest year yet. Harvest was the earliest ever, due to that drought and the heat, ending on the 27th of August for Margalagua.

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