



ENVÍNATE
MIGAN 2020

ORIGIN

La Orotava, Tenerife, Canary Islands.

VARIETIES

100% Lístan Negro.

VINEYARD

From four parcels of 100+ year-old vines, all north-facing and trained in the traditional cordón trezado at 500-850m above sea level.

VINIFICATION METHOD

The grapes were destemmed and pressed then fermented spontaneously in concrete without temperature control. The wine was racked into 2500L foudres and 350L barrels to rest and undergo malolactic fermentation. Bottled without fining, filtering, and only a small addition of sulfur.

PROPERTIES

Alcohol: 12%

pH: 3.41

Total Sulfur: <25mg/l

Bottles Made: 11500 750ml bottles, 300 1500ml bottles.

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. Migan hail from the Valle de la Orotava in northern Tenerife. Winegrowing here dates to the Spanish conquest in the 15th century, and this is the oldest of the 5 appellations on the island. The valley is shaped by the Pico del Teide, the 3rd largest active volcano in the world with its peak at 3715 meters above sea level. The hot maritime climate is moderated by cool, humid trade winds blowing off the coast year-round.

VINTAGE REPORT

The 2020 vintage was warmer and dryer than average throughout Tenerife, and Orotava was no different. Temperatures were particularly extreme in July and August. This year’s harvest was the earliest ever, starting before the 15th of August.