



ENVÍNATE MIGAN 2021

ORIGIN

La Orotava, Tenerife, Canary Islands.

VARIETIES

100% Listán Negro.

VINEYARD

From four parcels of 100+ year-old vines, all north-facing and trained in the traditional *cordón trenzado* 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%
Total Sulfur: <25mg/l



PRODUCER PROFILE

Envinate (“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 Envinate 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

2021 was a great vintage in La Orotava, with almost 500L of rain between fall and winter. The spring was mild, without much humidity, and the grapes were very healthy. Roberto writes that it was definitely the best year of the last five for the higher altitude plots like La Habanera that contribute to Migan.