



ENVÍNATE

MIGAN CHINGAO 2020

ORIGIN

Taganan, Tenerife, Canary Islands.

VARIETIES

100% Listán Negro.

VINEYARD

A single parcel wine, from the Tio Luis parcel of the Migan vineyard, at the middle of the slope, where the soils have a higher clay content. Viticulture here is highly traditional: vines grow untrained, the soils is worked by hand, and no chemicals are used.

VINIFICATION METHOD

After harvest, the grapes for the Migan Chingao ferment with about 75% whole clusters in concrete tanks. After fermentation, the wine ages for 8 months in the same concrete tanks and is then bottled without fining filtering or SO2 addition (all of the Chingao wines have no sulfites added).



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. The Envínate Migan Chingao hails from just outside La Perdoma in the Valle de La Orotava, located in northern Tenerife, the largest of the Canary Islands. Wine-growing dates back to the Spanish conquest of the 15th century, and this is the oldest of the 5 appellations on the island. The valley is shaped by Pico del Teide, the 3rd largest active volcano in the world with its peak at 3715 meters. The hot maritime climate is moderated by the cool, humid trade winds blowing off the coast throughout the year.

VINTAGE REPORT

2020 was dry and warm all over Tenerife, and Orotava was no different, with especially high temperatures in July and August. This year, harvest started in August - the earliest ever for this plot which has always been harvested in September.