



ENVÍNATE

MIGAN CHINGAO

ORIGIN

La Orotava, Tenerife, Canary Islands.

VARIETIES

100% Lístan Negro.

VINEYARD

From the La Habanera parcel of 100+ year-old vines, all north-facing and trained in the traditional cordón trenzado at 620m above sea level.

VINIFICATION METHOD

The grapes fermented and macerated on the skins and stems in concrete tank for 15 days without temperature control. Then, the wine was pressed to a 6300L concrete tank to complete spontaneous malolactic fermentation and rest. Bottled directly from the concrete tank without fining, filtering, or 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. 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.