



ENVÍNATE

PALO BLANCO 2021

ORIGIN

Los Realejos, Tenerife, Canary Islands.

VARIETIES

100% Lístan Blanco.

VINEYARD

From four parcels of 100+ year-old vines near Los Realejos, all north-facing and trained in the traditional cordón trezado at 500-850m above sea level. The only treatments in the vineyard are sulfur, bentonite, and silica.

VINIFICATION METHOD

The grapes were destemmed and pressed then fermented spontaneously in concrete without temperature control.

The wine was racked into one 2500L foudre and 350L barrels to rest and undergo malolactic fermentation. Bottled without fining, filtering, and only a small addition of sulfur.

PROPERTIES

Alcohol: 11.5%

pH: 3.00

Total Sulfur: <25mg/l (1.5mg/L added at bottling)

Bottles Made: 12000 750ml bottles, 287 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.

VINTAGE REPORT

2021 brought 600L of very welcome rain to Los Realejos, restoring the vines and soils after years of drought. The high altitude plots that Envínate works were further spared the excessive heat that hit the island in August, and 2021 is one of the best vintages yet of Palo Blanco as a result: the grapes ripened slowly and evenly and were in perfect condition at harvest in September and October.