



ENVÍNATE

TÁGANAN BLANCO

ORIGIN

Táganan, Tenerife, Canary Islands.

VARIETIES

A field blend of local Canarian varieties: Gual, Malvasia, Verdello, Marmajuelo, Forastera Gomera, Listan Blanco and others.

VINEYARD

From a number of parcels of very old vines at 75-300m elevation farmed by Envínate and 15 local families. 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 are destemmed and directly pressed into plastic and concrete vessels to ferment without temperature controls. When primary fermentation is completed, the wine is racked into barrels to age. This vintage of Táganan Blanco never went through malolactic fermentation. Bottled without fining or filtering and with only a small addition of SO₂.



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 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. Táganan is Guanche (the native Canary language) for slope. It is also the name of the northwestern part of Tenerife, Canary Islands where the vines grow wild on cliffs of pure volcanic rock just above the Atlantic Ocean. The northern coast of Tenerife experiences a fairly temperate climate, enabling grapes to ripen at moderate alcohol levels while retaining bright acidity. The main challenges to viticulture are winds from the Atlantic and Africa and fluctuations in humidity.