



# ENVÍNATE

## VIDUEÑO DE SANTIAGO DEL TEIDE

### ORIGIN

Santiago del Teide, Tenerife, Canary Islands.

### VARIETIES

55% Listán Prieto, 45% Listán Blanco.

### VINEYARD

From a single parcel of 90-year-old vines on volcanic soils in the Valle de Arriba at 1000-1200m above sea level. The vines are trained en vaso, and no chemicals are used in the vineyard.

### VINIFICATION METHOD

The grapes were destemmed and fermented together in a 1000L open-top vat, where they macerated on the skins for 12 days. After alcoholic fermentation, the wine was racked to 3 228L neutral French oak barrels where it completed spontaneous malolactic fermentation. The wine rested in the same vessels for 8 months without racking, and was bottled without fining, filtering, or sulfur addition.



### 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. This newest Envínate wine is from just outside **Santiago del Teide**, high on the volcanic mountain Pico de Teide, overlooking the northwestern side of the island of Tenerife. The island 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.