José Pastor Selections

Growers *Florencío Labrador & Envínate*

Region *Tenerife, Canary Islands*

Locality *La Orotava*

Climate *Atlantic*

Varieties *100% Listan Blanco*

Soil *Black volcanic sand*

Elevation *600 meters*

Vine Age *100 years*

Pruning *Cordon Trenzado*

Farming *Practicing organic*

Production *550 cases*

Envínate

Palo Blanco 2016

PRODUCT OF SPAIN
VITICULTORES FLORENCÍO LABRADOR Y
ENVÍNATE

Palo Blanco

Vinos Atlánticos
Blanco / White

Viñedos en Cordon Trenzado

CONTAINS SULPHITES

Envínate
Embotellado por Envínate S.L
RE 1780 - TFE

ALC 11,5% BY VOL   750 ML

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: allow each parcel to fully express itself in the finished wine by utilizing old-fashioned farming and winemaking methods. The results are some of the most exciting wines being produced in Spain today.

This newest Envínate wine is from just outside **La Orotava**, on the northeast slopes of Pico del Teide, the mountain volcano on the island of **Tenerife**. The viticulture is very old-fashioned: the vines grow untrained, the soil is worked by hand, and no chemicals are used. 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.

Palo Blanco is sourced from a 1.5ha vineyard of centenarian *cordon trenzado (braided vines)* **Listan Blanco**, and is named for the area where it's planted. The grapes are hand-harvested, pressed full cluster into large concrete tank off the skins and fermented without malolactic occurring, then raised in two Friulian 2500L oval foudres for 10 months. Bottling is without fining, filtration or any added SO2. Palo Blanco is a volcanic island wine: high-toned, linear, saline and electric.