

# José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

**Grower** José Angel Alonso & Envínate

**Region** Canary Islands

**Locality** Taganana, Tenerife

**Climate** Atlantic

**Varieties** Albillo Criollo, Marmajuelo,  
Gual, Malvasia, etc.

**Soil** Volcanic

**Elevation** 100-250 meters

**Vine Age** 100+ years

**Pruning** Untrained

**Farming** Practicing organic

**Production** 1,200 bottles

## Envínate

Táganan Parcela Amogoje



**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. The results are some of the most exciting wines being produced in Spain today.

**Táganan** is Guanche (the native Canary language) for slope. It is also the name of the northwestern part of Tenerife where the vines grow wild on cliffs of pure volcanic rock just above the Atlantic Ocean. **Parcela Amogoje**, named after the type of rock found in this area, is a single parcel farmed by José Angel Alonso. Sitting between 100-250 meters elevation, this magnificent parcel gives a glimpse into Tenerife’s agrarian past, as the old vineyards on Tenerife were historically interplanted with many different grape varieties. The vines are at least 100 years old, untrained (growing wild on the ground), and planted on their own roots as is typical of the phylloxera-free Canary Islands. 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.

The grapes are hand-harvested a week later than other vineyards in the area, fermented with wild yeasts in older 500L French oak barrels, and raised on the lees in the same barrels for 12 months. At bottling a touch of SO<sub>2</sub> is added, but there is no fining or filtration.