

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower Familias Sosa, De la Rosa &

Envínate

Region Canary Islands

Locality Taganana, Tenerife

Climate Atlantic

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

Soil Volcanic

Elevation 75-300 meters

Vine Age 100+ years

Pruning Untrained

Farming Practicing organic

Production 3,800 bottles

Envínate

Táganan Blanco



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. **Táganan Blanco** is made from many different white grape varieties (some of them unidentified) and comes from very old parcels planted in between 75-300 meters elevation which are farmed by 15 different families and Envínate. The viticulture is very old-fashioned: the vines grow untrained, the soil is worked by hand, and no chemicals are used. 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, fermented with wild yeasts by parcel (some with extended skin contact) in vats, and raised in small tanks and used barrels for 8 months. At bottling a touch of SO₂ is added, but there is no fining or filtration.