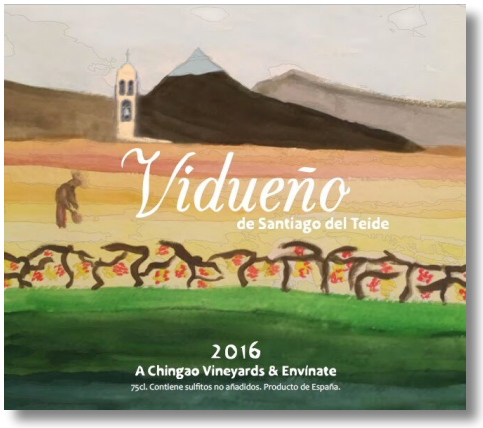
Envínate

Vidueño de Santiago del Teide



Growers *A Chingao & Envínate*

Region *Tenerife, Canary Islands*

Appellation *Ycoden-Daute-Isora*

Climate *Atlantic*

Varieties *50% Listan Prieto, 50% Listan Blanco*

Soil *Volcanic*

Elevation *1,000 meters*

Vine Age *90 years*

Pruning *Untrained*

Farming *Practicing organic*

Production *800 bottles*

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 **Santiago del Teide**, high on the volcanic mountain Pico de Teide, overlooking the northwestern side of 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.

Vidueño is sourced from a tiny 0.15ha parcel of old-vine, untrained *pie franco* **Listan Prieto & Listan Blanco**. This co-planted parcel is hand-harvested, destemmed and macerated for 15 days in an open tub, then transferred to three old 228L French barriques to age for 8 months on fine lees without battonage or added SO2. Bottling is without fining, filtration or any added SO2. Due to its high elevation, this wine offers much less Atlantic character than their Taganan or Valle de La Orotava cuvées. Vidueño is a volcanic mountain wine, high-toned and vibrant, with smoky strawberry fruit balanced with fine tannins and refreshing acidity. Pair it with roasted meats and full-flavored seafood dishes.