

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Emilio Ramírez & Envínate

Region Tenerife, Canary Islands

Appellation Ycoden-Daute-Isora

Climate Atlantic

Varieties Listan Prieto

Soil Volcanic sand

Elevation 900-1,200 meters

Vine Age 70-100 years

Pruning En Vaso

Farming Practicing organic

Production 1,500 cases

Envínate

Benje Tinto 2017



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.

The Benje wines are from vineyards in and around **Santiago del Teide**, high on the northwestern volcanic slopes 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.

Benje Tinto is sourced from several old-vine, untrained *pie franco* parcels of **Listan Prieto** (aka Mission or País). Each parcel is hand-harvested during the first half of September, destemmed and vinified separately, some in concrete tank and some in small open tubs. Maceration is 10-20 days (depending on parcel) with daily punch-downs, pressed 40% into concrete tank and the remainder into neutral French barriques for malolactic fermentation and aging on fine lees for 8 months, without battonage or added SO₂. Bottling is without filtration, and clarified using natural vegetable proteins. This is a pure and vertical expression of high elevation, volcanic Canary terruño with notes of red and black fruits, peppercorns, purple flowers, and volcanic soil - a beautiful wine to pair with grilled meats and *mojo rojo*.