

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Growers A Chingao & Envínate

Region Tenerife, Canary Islands

Locality La Perdoma

Climate Atlantic

Varieties Listan Negro

Soil Volcanic sand & clay

Elevation 350-600 meters

Vine Age 90-120 years

Pruning Cordon Trenzado

Farming Practicing organic

Production 666 cases (6pk)

Envínate

Migan 2016



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 Perdoma**, 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.

Migan is sourced from two very old parcels of *cordon trenzado* (*braided vines*) **Listan Negro**. 60% comes from the La Habanera plot on volcanic sand at the highest elevation in the area, and 40% comes from the older San Antonio plot, lower on the slope and with more clay. The plots were hand-harvested, foot-trodden and fermented separately (La Habanera with 100% whole clusters, San Antonio 15% whole cluster) in large concrete vats, then into 228 & 600L old French barrels for malolactic and aging for 11 months. Bottling is without fining, filtration or any added SO₂. Migan 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.