

José Pastor Selections

IMPORTER OF 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 sand with basalt

Elevation 50-400 meters

Vine Age 60-300 years

Pruning Untrained

Farming Practicing organic

Production 833 cases (6pk)

Envínate

Táganan Blanco 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: 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 from late August to mid-September, fermented with wild yeasts by parcel (20% with 8 days skin contact) in open vats, and raised in used 228 & 600L barrels for 8 months. At bottling a touch of SO₂ is added, but there is no fining or filtration. This is an intense vino blanco with a very unique personality, offering flavors of nuts, pear skins, smoke, and sea salt - pair it with a wide variety of tapas, especially head-on prawns with olive oil and sea salt or Jamón Iberico.