

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower José Angel Alonso & Envínate

Envínate

Region Canary Islands

Táganan Parcela Margalagua 2016

Locality Taganana, Tenerife

Climate Atlantic

Varieties Listan Negro, Vijariego,
Malvasia Negra, Baboso, Negramoll, etc.

Soil Volcanic

Elevation 100-250 meters

Vine Age 100+ years

Pruning Untrained

Farming Practicing organic

Production 200 cases (6pk)



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. **Parcela Margalagua** (“mother of water”) is a single parcel farmed by José Angel Alonso. Sitting between 100-250 meters elevation, this magnificent parcel gives a glimpse into Tenerife’s agrarian past, as the old vineyards on Tenerife were historically interplanted with many different grape varieties. The vines are at least 100 years old, untrained (growing wild on the ground), and planted on their own roots as is typical of the phylloxera-free Canary Islands. 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, co-fermented 100% whole cluster with wild yeasts in older open-top 500L French oak barrels, and raised in old 228L barrels for 11 months. At bottling a touch of SO₂ is added, but there is no fining or filtration. Parcela Margalagua is nothing short of profound – pungently aromatic with wonderful deep umami notes, high-toned citrus, spice, sea salt, and flowers, which is why Envínate considers it a “grand cru” site. A vertical wine to drink now or hold in your cellar.