Envínate Canarias

Vinos Atlanticos

2024 Release

Overall, 2024 in Tenerife was warm with 10% less rainfall than normal and concentrated in winter/spring months. The summer months had lower humidity - especially in Orotava & Tacoronte - and much milder temps compared to 2023, resulting in a near optimal harvest overall compared to the previous few years with a longer, more even ripening in the fall. The quality and concentration of the fruit was excellent, balanced with refreshing acidity.

The results in the cellar are better than ever. Ageworthy but approachable young, the wines show the results of an increasing focus on dialing back the reductive character that the island chain's wines are known for, and a continued commitment to communicating a strong and transparent sense of place.

Santiago del Teide

Benje Tinto 2024

Listán Prieto with a bit of Listán Blanco & Tintilla sourced from multiple, old-vine, *piè franco* parcels above the cloud line at 1,000m. Each parcel vinified separately, some in concrete and some in small open tubs. Roughly 10 days maceration with one daily punch-down; natural malolactic fermentation in neutral barrels and raised 8 months on fine lees in the same vessels before bottling.

Valle de la Orotava

Palo Blanco 2024

Listán Blanco from 4 centenarian, *piè franco* parcels trained in the ancient *cordon trenzado* at 500-850m. The grapes were de-stemmed and pressed into concrete tank to ferment, then raised in neutral Friulian 2500L foudres & French 350L barrels for 9 months.

Migan Tinto 2024

Listán Negro from centenarian *piè franco* vines trained in the ancient *cordon trenzado* in two parcels at 350m and 600m. The grapes were foot-trodden and fermented by parcel in large concrete vats with some whole clusters, then pressed into 228 & 600L old French barrels for malolactic and aged for 11 months.

Tacoronte

La Santa de Úrsula 2024

Listán Negro, Negramoll and a bit of Listán Blanco from three north-facing parcels of centenarian *piè franco* vines in the La Corujera area, ranging from 350-650m above sea level. The vines are planted on sand and clay soils over red basalt bedrock. The three parcels were harvested and fermented separately; a small portion were carbonically macerated and about 1/2 were partially destemmed, all in concrete. The wines were blended and rested for 8 months on their lees in 228L neutral French oak barrels, where malolactic fermentation completed naturally. Bottled unfined, unfiltered, with a small addition of sulfur.

Táganan

Táganan Blanco 2024

A blend of indigenous white grapes including Listán Blanco, Albillo Criollo, Marmajuelo, Gual, and Malvasia from ancient parcels at 75-300m right on the northeast coast. The vines are own-rooted and untrained, and the precarious slopes mean everything must be done manually. The wine was fermented and raised neutral 228L and 600L French oak barrels for 8 months.

Táganan Tinto 2024

Many different local red grape varieties including Listán Negro, Listán Gaucho, and Malvasia Negro. from ancient parcels at 75-300m right on the northeast coast. The vines are own-rooted and untrained, and the precarious slopes mean everything must be done manually. The wine was fermented in open plastic tubs and concrete tank then raised in small tanks and used 225 and 500L barrels for around 8 months.

Envínate Canarias

Vinos Parcelos

2024 Release

Palo Blanco Parcela Las Molinas 2024

Valle de la Orotava

2024 is the third vintage of this single parcel wine from a plot of centenarian piè franco Listán Blanco vines trained in the cordón trenzado in the Los Realejos area that had formerly been included in the Palo Blanco bottling. Fermented and aged in a single neutral oak foudre of 1500 liters.

Táganan Tinto Parcela Margalagua 2024

Táganana

Margalagua, or "Mother of the Water", is a small, treacherously steep parcel of ancient piè franco vines at 150-250 meters elevation just above the Atlantic Ocean. The vines are a mix of indigenous varieties including Listan Negro, Negramoll, Listán Blanco, and others. Foot trodden whole cluster, macerated and fermented in 1000L open vats for 23 days, then raised 9 months in old 228L barrels.