

Grower Envinate
Region Táganan, Tenerife
Climate Atlantic
Grape(s) Listan Negro,
Vijariego, Malvasia Negra,
Baboso, Negramoll,etc.
Soil(s) Volcanic
Elevation 100-200 meters
Vine Age 100 years old
Pruning Untrained
Farming Practicing Organic
Production 200 - 6 pack cases
Suggested Retail \$50

Envínate Táganan Parcela Margaelagua 2012



- **Envinate** (aka 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 currently 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 Envinate philosophy is simple: let each *parcela*, or single 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 vines grow will on cliffs of pure volcanic stone just above the Atlantic Ocean.
- **Parcela Margaelagua** (Mother of Water) sits in between 100-200 meters above the Atlantic Ocean. This single parcel is farmed organically by grower José Angel, who is acknowledged on the front label of the bottle. This vineyard is at least 100 years old and is made up of a mix of indigenous grape varieties.
- Vinification: 100% whole cluster; Fermented with wild yeasts open top 500 liter barrels; Raised in 500 liter used French oak for 11 months
- **Character**: Aromatic, complex, black pepper, sea salt, floral, citrus; Medium bodied, umami, mineral, smoky, and satisfying.
- Gastronomy: Duck, Game Birds, Rich Fish, Rabbit, Paella

Safra 2012. Brandada de bacallá, Bolet de castanyer, Xai lletó cabrer. Jantar "Mon Vinic" em 06/10/2014, Barcelona.