

# TAGANÁN BLANCO - ENVÍNATE

Tenerife



**APPELLATION:** Tenerife

**BLEND:** Listan Blanco, Malvasia, Albillo, Marmajuelo, Gual, Forastera and others

**WINEMAKER:** Roberto Santana

**VINEYARD:** \_\_\_\_\_

The Táganan vineyards are situated in Tenerife, the biggest of the Canary Islands, with altitudes ranging from 100-500 metres. The vineyard is very old, planted with a variety of native white varieties, some of which remain unidentified. Vines are planted on a combination of different volcanic soils. The climate is Atlantic with an average rainfall of 550 mm.

**VITICULTURE:** \_\_\_\_\_

Viticulture is organic. The soil is worked by hand without using any kind of chemicals. The vines are free-standing, completely untrained.

**WINEMAKING:** \_\_\_\_\_

Each parcel is vinified separately, with a certain percentage of skin contact, and then gently pressed and naturally cold settled over one night. The fermentation is carried out by wild indigenous yeast. The wines are aged on their lees for about 8 months in stainless steel vats and old barrels.

**WEBSITE:** <http://www.envinate.es>

**This wine is suitable for vegans and vegetarians.**



## TASTING NOTES:

Smoky and salty with notes of lime and yellow apples. It is rich and complex on the palate, balanced by refreshing acidity and a persistent finish.