

TAGANÁN PARCELA AMOGOJE - ENVÍNATE

Tenerife



APPELLATION: Tenerife

BLEND: Listán Blanco, Malvasia, Albillo, Marmajuelo, Gual, Forastera and others

WINEMAKER: Roberto Santana

VINEYARD: _____

The vineyards are situated in Tenerife, the biggest of the Canary Islands, in a single parcel located at an altitude of 150-250 metres. Soils are volcanic (mostly Basalt). The vineyard is very old, and many different white varieties, some of them unidentified, are planted on their own roots, since Tenerife is free of phylloxera. 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 and at least 100 years old.

WINEMAKING: _____

Grapes are gently pressed and naturally cold settled over one night, after which fermentation begins naturally. Must ferments in open 500-litre French oak barrels, and is then matured for 11 months in the same barrels, where it also undergoes full malolactic fermentation.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Smokey nose with fresh citrus notes of lime as well as some green apple and cedar. The palate is concentrated and well balanced, with a long finish.