

TAGANÁN PARCELA MARGALAGUA - ENVÍNATE

Tenerife



APPELLATION: Tenerife

BLEND: Negramol, Listan Negro, Moscatel Negra, Listan Gacho, Vijariego Negro and others

WINEMAKER: Roberto Santana

VINEYARD: _____

Grapes are sourced from a single parcel located at an altitude of 100-200 metres above sea level. The vineyard is very old and planted with many different red varieties, some of them unidentified. Soils are volcanic and 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: _____

100% whole bunches are fermented with wild yeast in small open top tanks for 18 days with gentle daily pigeage. Wine is transferred to neutral, 500-litre French oak barrels to complete malolactic fermentation, and spends a total of 11 months in barrel without racking.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Smokey and spicy nose with notes of black pepper, fresh raspberry and strawberry and hints of flowers. In the mouth it is perfectly balanced with a generous concentration and fine-grained tannins.