

# TAGANÁN TINTO - ENVÍNATE

Tenerife



**APPELLATION:** Tenerife

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

**WINEMAKER:** Roberto Santana

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

The Táganan vineyard is planted on volcanic soils in the northeastern side of the island on cliffs close to the ocean. Altitude ranges from 100 to 500 metres and vines are planted on different types of volcanic soils. The climate is Atlantic with an average rainfall of 550 mm.

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

Viticulture is organic. The vineyard is very old and has to be worked by hand, with the help of animals to transport the grapes during harvest.

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

Each parcel is vinified separately; some in large concrete vats and others in small open containers, with 30% whole bunches. Fermentation is carried out by wild yeast with daily pidgeage. After malolactic fermentation is complete wine is transferred to neutral barrels where it ages on the less for 8 months without any racking.

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

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



**TASTING NOTES:** \_\_\_\_\_

Smoky and spicy notes on the nose with black pepper and fresh red fruit aromas. It has a juicy and silky palate.