

BENJE BLANCO - ENVÍNATE

Tenerife



APPELLATION: Ycoden-Daute-Isora, Tenerife

BLEND: Listan Blanco

WINEMAKER: Roberto Santana

VINEYARD: _____

The fruit for the Benje wines comes from vineyards in Santiago del Teide, high on the northwestern volcanic slopes of Tenerife. Altitude is around 1,000 metres. The climate is Atlantic with an average rainfall of 550 mm. This enables grapes to ripen to moderate alcohol levels while retaining freshness and good acidity.

VITICULTURE: _____

Viticulture is organic. The soil is worked by hand without using any kind of chemicals. The vines are free-standing, completely untrained. The main challenges to viticulture are winds from the Atlantic and Africa and fluctuations in humidity. Harvesting is done by hand.

WINEMAKING: _____

Each parcel is vinified separately, in a mix of concrete tanks and open tubs. 75% of the fruit is pressed directly off the skins, the other 25% undergoes skin contact for between 14-40 days. The wine is aged for 8 months in 60% concrete and 40% old French barriques, on the fine lees. No battonage or sulfur is used. It is clarified using a little Bentonite, and bottled unfiltered.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Characteristic volcanic smoky notes with an orchard fruit core. Brine and salt on the palate, paired with lively acidity.