

BENJE TINTO - ENVÍNATE

Tenerife



APPELLATION: Ycoden-Daute-Isora, Tenerife

BLEND: 95% Listán Prieto, 5% Tintilla

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. Maceration is 10-20 days (depending on parcel) with daily punching down. It's then pressed into old French barriques to undergo MLF. The wine is aged for 8 months in the same barrels on the fine lees. No battonage or sulfur is used. It is bottled unfiltered.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A pure and vertical expression of high altitude volcanic terroir. Red and black fruits, lilac and pepper on the nose, following through to a fresh and grippy palate.