

MIGAN - ENVÍNATE

Tenerife



APPELLATION: Valle de la Orotava, Tenerife

BLEND: Listan Negro

WINEMAKER: Roberto Santana

VINEYARD: _____

Fruit comes from ungrafted vines trained in the traditional cordón trezado method, in the village La Perdoma (previously called Migan). The fruit is sourced from two separate vineyards at 400 and 600 metres altitude. 60% is from La Habanera, the rest from San Antonio. The latter is an older vineyard at lower altitude with volcanic soils and some clay.

VITICULTURE: _____

Viticulture is organic. Vines are around 100 years old. The soil is worked by hand without using any kind of chemicals. Harvesting is done by hand.

WINEMAKING: _____

Each parcel is vinified separately, in 6,300 litre concrete vats with indigenous yeasts. Fruit from La Habanera vineyard is fermented with 100% whole clusters. Fruit from San Antonio is fermented with 20% whole clusters with 12 days maceration. Both parcels are foot trodden, followed by MLF in 600 litre oak barrels. Ageing is for 11 months.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A pure, feather-light and ethereal red, with redcurrants, orange and spices on the nose, combined with soft raspberry and cherry notes. Tannins are light, there's a pervading minerality on the palate and a stunningly long finish. An elusive and persuasive wine.