

PALO BLANCO - ENVÍNATE

Tenerife



APPELLATION: Valle de la Orotava, Tenerife

BLEND: Listan Blanco

WINEMAKER: Roberto Santana

VINEYARD: _____

Fruit comes from ungrafted vines trained in the traditional cordón trezado method. From the Palo Blanco quarter in a village called Los Realejos that specializes in Listan Blanco, at 600 metres altitude on black sand and basalt soils.

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: _____

Whole clusters are pressed, the juice left to settle overnight, then fermented without skins in 6,300 litre concrete tanks with indigenous yeasts and no temperature control. It is aged in 2,500 litre oval oak foudres from Friuli for 10 months.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

This is what Roberto refers to as a 'vertical wine'. Linear, sharply mineral, tart green fruit with a fine citrus core and wonderfully textured palate. The concentration from old vines gives it a long finish, with a lingering saline and wet stone character.