



ENVÍNATE

PALO BLANCO 2020

ORIGIN

Los Realejos, Tenerife, Canary Islands.

VARIETIES

100% Listán Blanco.

VINEYARD

From four parcels of 100+ year-old vines, all north-facing and trained in the traditional cordón trezado at 500-850m above sea level.

VINIFICATION METHOD

The grapes were destemmed and pressed then fermented spontaneously in concrete without temperature control. The wine was racked into 2500L foudres and 350L barrels to rest and undergo malolactic fermentation. Bottled without fining, filtering, and only a small addition of sulfur.

PROPERTIES

Alcohol: 12%

pH: 3.05

Total Sulfur: <25mg/l

Bottles Made: 11000 750ml bottles, 220 1500ml bottles.



PRODUCER PROFILE

Envinate (“wine yourself”) is the brainchild of Laura Ramos, Jose Martinez, Roberto Santana and Alfonso Torrente, four friends who met while studying winegrowing at the University of Miguel Hernández in Alicante. Their work, both in the vineyard and winery, is focused on exploring the ancient, Atlantic-infused terruños of Ribeira Sacra and the Canary Islands, as well as exceptional vineyard plots across the Iberian Peninsula. The Envinate philosophy is simple: let each parcel fully express itself in the finished wine by utilizing old-fashioned farming and winemaking methods.

VINTAGE REPORT

The 2020 vintage was warmer and dryer than average in Los Realejos, as it was for the rest of Tenerife. Summer was particularly intense, with low humidity and record high temperatures that led to a very early harvest at the end of August.