

La Santa 2023 Envínate - 75 cl.

La Santa de Ursula is the latest red addition from the top winery Envinate. For me personally, also the most beautiful. Sourced from two different plots in the Tacoronte region. A fine blend primarily of Listan with Negramoll. The most Burgundian of the red wines!



Vinification

Manual harvesting (how else!?) from the difficult-to-access vineyards. The work is done traditionally, à l'ancienne, without yeasts or additives. Non-interventionist. Maceration and fermentation take place in plastic and stainless steel tanks with about 50% whole clusters. A small 20% undergoes macération carbonique, so typical of this historic region. The wine then matures for about 9 months in older wooden barriques.



Storage potential

Drink as from: 2025
Best moment: 2028-2032
Untill: 2034



To serve

Best to decant. Serve in a large glass.



Trial analysis

Light in color with a beautiful red hue. On the nose, after swirling and the dissipation of reduction, a beautiful symphony of red fruit, volcanic soil, and minerality. Very Burgundian in style. A beautiful and crystal-clear finish. Pure and elegant. A true top wine!



Wine style:

Atlantic, volcanic and mineral



Assembly

Listán Negro (50%),
Negramoll (48%), Listán
blanco (2%)



Region:

Canarias



Appellation:

D.O. Ycoden-Daute-Isora



Wine estate:

Envínate



Biodynamic

Description domain

Behind the name Envinate are four friends from various wine regions of Spain who met while studying at the Faculty of Oenology in Alicante. Their preference for fresh and drinkable wines from old local varieties make them close, and so they decided to create a common project - the name meaning something like "let you be wined". This project grew in parallel with the activities of consultancy of the four members at different estates. Envinate has been a prominent factor for change in the regions where it is active - those the four members are from, to wit, Tenerife, Murcia, Ribeira Sacra and Albacete.