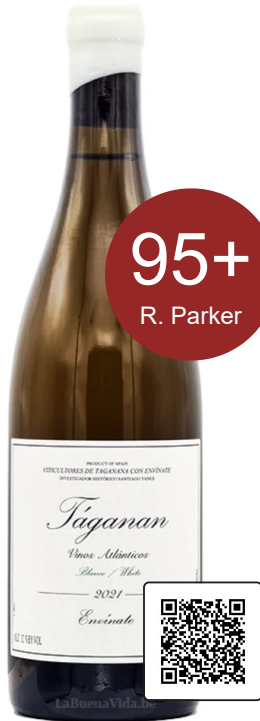


Táganan Blanco 2023

Envínate - 75 cl.

Táganan is a village on the North-Western side of the Teide, on the island of Tenerife. The vines are quite close to the coast. This cuvée blends different terroirs from Taraconte.



Vinification

Fermentation in stainless steel tanks with natural yeasts, partial skin contact maceration. Aged in concrete tanks or 288 and 600 litre vats, on the lees. No filtration. Just before bottling, a minimal dose of SO2 is added.



Storage potential

Drink as from: 2024
Best moment: 2025-2029
Until: 2031



To serve

12°C in a white Burgundy glass



Trial analysis

Light in colour. This is the most salty of all the whites in the range. It also offers notes of nuts and a smoky touch due to the volcanic sub-soil. Some hints of flowers too. Quite powerful.

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.



Wine style:

Atlantic, volcanic and mineral



Assembly

Forastera blanca, Gual, Listán blanco, Marmajuelo, Vijariego blanco



Region:

Castilla la Mancha



Appellation:

D.O. Islas Canarias



Wine estate:

Envinate



Biological