

Benje Tinto 2023

Envínate - 75 cl.

Benje is the name of a nearby crater which the Listan Prieto comes from, near Santiago del Teide (Tenerife). The vines are located some 1,000 metres above sea level.



Vinification

The grape bunches are fermented and macerated whole and only partially destemmed. After the alcoholic fermentation, 50% of the wine is aged in concrete tanks, and 50% in old 600 litre oak barrels.



Storage potential

Drink as from: 2024
Best moment: 2025-2028
Until: 2029



To serve

Best decanted at least in the first 3 years, and served in a large Burgundy style glass.



Trial analysis

Light colour. The reduction on the nose disappears with aeration and powerful, slightly smoky notes appear, with a touch of cherry. Fresh and refined on the palate, this wine is both volcanic and delicate.

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

Listán Prieto (95%), Tintilla (5%)



Region:

Canarias



Appellation:

D.O. Ycoden-Daute-Isora



Wine estate:

Envínate



Biological