

Palo Blanco, Las Molinas 2023

Envínate - 75 cl.



Undoubtedly one of Envínate's top white wines. The vineyards are located in the La Orotava subzone, on the northwest side of Tenerife. This beautiful Listán blanco comes from the 'Los Realejos' vineyard at an altitude of 850 m. Barely 1.2 ha. The vineyard, planted on pure volcanic rock in "cordon trenzado"—a braided pattern—gives this wine a truly unique character.



Vinification

The vineyards are cultivated biodynamically. On the steep slopes, the Cordon Trenzado, or braided vineyards, are, of course, hand-harvested. Fermentation occurs solely with native yeasts. The elevage takes place in a single 2500-liter wooden foudre. Malolactic fermentation also occurs.



Storage potential

Drink as from : 2025
Best moment : 2027-2029
Until : 2031



To serve

Best decanted. Serve in a Burgundy glass at 13°.



Trial analysis

Extremely pure on the palate, razor-sharp, despite undergoing malolactic fermentation. Only 11.5% alcohol. On the nose, saline notes, highly mineral. For the seasoned taster! Long finish with even some Burgundian tones. A top wine!



Wine style:

Atlantic, volcanic and mineral



Assembly

Listán blanco (100%)



Region:

Canarias



Appellation:

D.O. Ycoden-Daute-Isora



Wine estate:

Envínate

Description domain

Behind the name Envínate 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. Envínate has been a prominent factor for change in the regions where is it active - those the four members are from, to wit, Tenerife, Murcia, Ribeira Sacra and Albacete.



Biodynamic