

Táganan Margalagua 2023 Envínate - 75 cl.



Margalagua is a single vineyard located between 100 and 250 metre above sea level and managed by José Angel Alonso. Its old vines are a good illustration of the history of agriculture on Tenerife - notably the complantation of diverse grape varietals on the same plot of land. The ungrafted vines are more than 100 years old (the Canary islands are free of phylloxera) and grow nearly wild. The North coast of Tenerife has a somewhat temperate climate that allows the grapes to reach a good alcool potential and preserve their acidity. The hardest challenges are the winds coming from the Atlantic or Africa, and the great fluctuations of humidity in the air.

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Vinification

The grapes are hand harvested then fermented in whole bunches with indigenous yeasts in old 500 litre cask (French oak). Then they are aged for 11 months in 228 litre barrels. A minimal dose of SO2 is added before bottling. No filtration.



Storage potential

Drink as from: 2025 Best moment: 2027-2029

Until: 2031



To serve 15-16°C.



Trial analysis

Sharp nose of Umami, citrus, spices and flowers. A lovely saltiness too.



Wine style:

Atlantic, volcanic and mineral



Assembly

Baboso tinto, Listán Negro, Malvasia Negra, Negramoll, Viiariego Tinto



Region: Canarias



Appellation: D.O. Ycoden-Daute-Isora



Wine estate:

Envínate



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 is it active - those the four members are from, to wit, Tenerife, Murcia, Ribeira Sacra and Albacete.

