

Migan Tinto 2023

Envínate - 75 cl.

Migan is made from old vines in La Orotava, where the white Palo Blanco is also produced. Here too, we find the classic Cordón Trenzado, or braided vineyards—unique vineyards rich in history, always marked by their typical volcanic characteristics. The best red from this region!



Vinification

Sourced from Cordón Trenzado vineyards, therefore hand-harvested. Biodynamically cultivated. A portion of the grapes is left whole, depending on the vintage. Then, maceration occurs in cement tanks. Elevage takes place in a large wooden foudre. Fermentation uses only native yeasts. A non-interventionist approach, without temperature control.



Storage potential

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



To serve

Serve in a Burgundy glass. Best decanted.
Serve between 15 and 17°C.



Trial analysis

Beautiful bright red color with a clear sheen. The nose is very fine and elegant, with volcanic, smoky notes accompanied by red fruits and Asian spices. Spicy on the palate, again with plenty of red fruit. Wonderful acidity, all in balance. Great structure and a mineral finish.



Wine style:

Atlantic, volcanic and mineral



Assembly

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



Biodynamic