

Envinate 2022 releases

Tasting notes by Luis Gutierrez, The Wine Advocate (RP)

2020 Táganan Parcela Margalagua: 99/100

The 2020 Táganan Parcela Margalagua is a wine that always showcases the volcanic soils and the cooler Atlantic climate from the northeast corner of Tenerife, where there are red basalt soils, rather than the more usual black, and some iron in the soil provides the wine's color. They reckon the iron also provides finer tannins. The nose is always a lot more floral, delicate and all about finesse, to which iron should certainly help. It's also volcanic and spicy, but the dominant note is floral. The palate is medium-bodied and incredibly elegant, with a tasty and faint saltiness, following the line of the 2016, perhaps with a tad more precision. They use 10% of white grapes, something they started in 2015. 2020 was again very dry and even lower yielding, but the wine kept a moderate 12% alcohol, lower pH and higher acidity, which means more freshness. It has an amazing nose, floral, perfumed and showy but extremely elegant; it's more floral and perfumed than the 2019, subtler and more Burgundian and less volcanic. Very defined, clean and precise. The finest Margalagua they have ever produced, with the elegance of the 2018 but one step up in depth, elegance and layers. Only 1,500 bottles were filled in December 2021.

2020 Palo Blanco (white): 98/100

I was blown away by a magnum of the white 2020 Palo Blanco I drank a few days before I tasted it again with its creators. Palo Blanco is the name of a zone in the village of Los Realejos in Tenerife, one of the finest locations for Listán Blanco (Palomino). In 2020 they used the grapes from five plots (they started with only one and 6,600 bottles in 2016), which means they have been able to increase volumes and, thankfully, also quality! The new plot is at 850 meters, so the grapes bring more freshness. These are always the last grapes they pick in Tenerife, even in an early harvest like 2020. The destemmed grapes were pressed and the juice let to settle for 12 to 24 hours and then fermented with indigenous yeasts in concrete without temperature control. Sixty-five percent of the wine matured in 2,500-liter oak foudres and the rest in neutral 350-liter barrels with lees. There is a smoky and spicy, flinty touch and a vibrant palate with a spark of acidity that makes the wine very long and tasty. This now plays in the major league. 2020 saw the earliest harvest ever for this wine. 11,000 bottles and 200 magnums were filled in December 2021.

2020 Táganan Tinto (red): 95/100

The red 2020 Táganan Tinto comes from an even lower yielding vintage. It's a village red from different plots planted mostly with Listán Negro and Negramoll and also some Mulata, Listán Gacho (pink/rosé) and Malvasía Rosada. It fermented with 50% to 70% stems, depending on the plot, and matured in well-seasoned, neutral 228-liter oak barrels for one year. They had lower

yields and very concentrated grapes, but they managed to produce fresher wines with shorter macerations and higher fermentation temperatures. The palate is vibrant, long and fresh, with fine tannins and deeper and more layered. A real triumph. There's more finesse here and finer tannins. 2,400 bottles were filled in December 2021.

2020 Migan Tinto (red): 95/100

The 2020 Migan is a red from La Orotava and was produced with Listán Negro grapes from the village of La Perdoma, whose ancient name was Migan. It comes from four plots—Montijo (40% of the grapes), Tío Luis (30%), La Habanera (20%) and Las Suertes (10%)—on red volcanic soils and at different altitudes, between 350 and 600 meters above sea level, where altitude defines the character of the plot. In 2020, they didn't use the San Antonio vineyard that was used in previous vintages; it has been replaced by Montijo. 2020 was an early harvest, and the grapes fermented by plot, always with indigenous yeasts, and 70% of the wine matured in neutral 500- and 600-liter oak barrels, while the wine from Tío Luis matured in concrete. The change in vineyards (they abandoned the one with more clay at lower altitude and increased in higher altitude and with less clay) has given the wine an extra kick. These wines reward time in bottle, and they need at least one year. Right now, this feels a little closed and tight, but it has great freshness and finer tannins and, in the long run, should make a better wine than the 2019. 11,500 bottles and 300 magnums were produced. It was bottled in December 2021.

2020 La Santa de Ursula (red). 95/100

There is a new red from the north of Tenerife, the 2020 La Santa de Úrsula, a field blend of Negramoll and Listán Negro trained in a parral bajo way (similar to a gobelet). It's produced with grapes from the village of Santa Úrsula in the zone known as Tacoronte-Acentejo, but it's sold without appellation of origin. They had the chance to start working with three centenary plots from La Corujera, one at 350 meters above sea level and the other two at 600 meters. The area is something like Taganana but further away from the sea and with more rain, more like La Orotava. So, the wines are something in between, perhaps closer to the ones from Taganana, a little wild, herbal and floral, but Tacoronte-Acentejo has red soils. 2020 was very dry (half of the normal rain), and they started harvesting extremely early, the 11th of August. The wine is approximately 50% Listán Negro, 48% Negramoll and 2% white Listán Blanco fermented differently by plot with some full clusters (50% to 75%) in plastic bins and concrete vats, with 20% of the wine in carbonic maceration, which was the tradition in Tacoronte-Acentejo. This is a zone with high potential and with enough vineyards, unlike in Taganana. The wine matured in neutral 228-liter oak barrels for eight months. This is a superb debut. 5,500 bottles and 100 magnums produced. It was bottled in July 2021.