La Buena Vida
The Reference for wines from Spain

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Palo Blanco 2024
Envínate - 150 cl. (Magnum)



Behind the Envinate project, one of the most prominent of Spain's new generation, are Roberto Santana, Alfonso Torrente, Laura Ramos, and José Martínez. The four met in 2005 while studying oenology at the University of Alicante and formed a team.

Vinification
All grapes are harvested by hand and fermented with native yeasts in concrete vats before aging for 12 months in 2000-liter foudres and used barrels. Bottled without fining or filtering, and with just a hint of sulfur.

Storage potential
Drink as from : 2027
Best moment : 2029-2033
Until : 2034

Trial analysis
Light yellow in color, with golden reflections. Very complex smoky aromas, with a remarkably fresh touch of lemon zest. On the palate, it is ample, sharp, with notable minerality and a saline note. A wine that leaves no one indifferent.

Wine style:
Atlantic, volcanic and mineral

Assembly
Listán blanco (100%)

Region:
Canarias

Appellation:
D.O.P. Islas Canarias - Tenerife

Wine estate:
Envínate

Biodynamic

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