La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Táganan Margalagua 2018
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.

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.

To serve
15-16°C.

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

Assembly
Baboso tinto, Listán Negro, Malvasia Negra, Negramoll, Vijariego Tinto

Region:
Canarias

Appellation:
D.O. Ycoden-Daute-Isora

Wine estate:
Envínate

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.