



# ENVÍNATE

## ALBAHRA CHINGAO

### ORIGIN

Almansa, Castilla-La Mancha, Spain.

### VARIETIES

100% Garnacha Tintorera.

### VINEYARD

From a single parcel of 30-year-old Garnacha Tintorera vines planted on calcareous soils at 800m elevation. The vines are trained en vaso and the only vineyard treatments are with sulfur.

### VINIFICATION METHOD

The grapes were harvested by hand and 20% were destemmed and crushed, while the remaining 80% were left whole cluster. Fermented together with native yeasts in open concrete tanks for 15 days with very gentle pumpovers, then rested in concrete for 8 months. Bottled directly from tank without fining or filtering, and without sulfur addition.



### PRODUCER PROFILE

Envínate (“wine yourself”) is the brainchild of Laura Ramos, Jose Martínez, Roberto Santana and Alfonso Torrente, four friends who met while studying winegrowing at the University of Miguel Hernández in Alicante. Their work, both in the vineyard and winery, is focused on exploring the ancient, Atlantic-infused terruños of Ribeira Sacra and the Canary Islands, as well as exceptional vineyard plots across the Iberian Peninsula. The Envínate philosophy is simple: let each parcel fully express itself in the finished wine by utilizing old-fashioned farming and winemaking methods. **Albahra** (Castilian for “small sea”) is named for the vineyard area in the Almansa region close to the town of Albacete, located at the southeastern tip of Castilla-La Mancha.