

# *Envinata Galicia*

## *Vinos Atlanticos*

————— *Vintage 2022* —————

### **2022 was a radically different vintage from 2021 in Ribeira Sacra.**

While 2021 felt like a vintage from the 1980s, with abundant rain, a warm spring, and harvest beginning in the second week of September, 2022 was the driest year on record in the area. Most of the year's rain came in June - while much-needed, summer dampness meant considerable mildew pressure and reduced yields. Harvest was about a week earlier in '22, and the wines show a bit more fruit and warmth.



## Lousas Viñas de Aldea 2022

80% Mencía, 20% other varieties (Brancellao, Merenzao, Alicante Bouschet, Grao Negro, Godello, others) from 25-60 year-old vines at 400-600m elevation in different parcels around Ribeira Sacra, Most of the soils are Gneiss, slate, and granite. Fermented in a mix of concrete and small open-top wooden vats, with 70%-100% whole cluster. Macerated on the skins for 25-60 days. Rested on the lees for 11 months before bottling in 30% concrete tank and 70% used barrels. 12.5% Alcohol. 25,200 bottles and 380 magnums produced.

## Misturado de Abeleda 2022

A field blend from an 80-year-old vineyard of 65% mixed local red grapes (Mencía, Brancellao, Alicante Bouschet, Grao Negro, others) and 35% white grapes (Godello, Torrontes, Treixadura, Albariño, Doña Branca, others) in the Ribeiras do Sil subregion. The grapes were hand-harvested, foot-trodden and co-fermented 100% whole cluster with wild yeasts in a single 1000L concrete tank with about 30 days of maceration on the skins. Finished in 350L and 225L neutral barrels where the wine rested for 11 months before bottling without fining, filtering, or sulfite addition.

## Lousas Rosende 2022

85% Mencía and 15% other varieties (Sousón, Merenzao, Alicante Bouschet, Grao Negro, others) from 28-60 year-old vines in the area of Rosende where the bedrock is light-colored granite with large feldspar crystals and the soils are light and coarse-grained. Fermented by parcel with 100% whole clusters in a large concrete tank and open-top vats with 35 days of maceration on the skins. Pressed to neutral varrels and a single 2000L foudre to finish. Bottled after a year of resting with no fining or filtering and only a small addition of sulfur. 12% Alcohol. 3,300 bottles produced.

## Lousas Doad 2022

90% Mencía and 10% other varieties (Brancellao, Merenzao, Alicante Bouschet, Grao Negro, Godello, others) from 23-65-year-old vines in the area of Doade where the soils are largely schist and gneiss, with some quartz inclusions. Fermented by parcel with 100% whole clusters in open-top vats for 25-30 days on the skins, then pressed to finish in neutral barrel. Bottled after a year of rest on the lees with no fining or filtering and only a small addition of sulfur. 12.5% Alcohol. 3,300 bottles produced.

## Lousas Parcela Seoane 2022

90% Mencía and 10% other varieties (Brancellao, Merenzao, Alicante Bouschet, Grao Negro, others) from the Seoane vineyard of 80+ year-old vines in the Amandí area. at 350-450m elevation. The bedrock here is low-grade gneiss and fine-grained schist with abundant mica inclusions and the soil is light brown and sandy. Fermented with 100% whole clusters in neutral barrels with 40 days of maceration on the skins, and rested on the lees in the same vessels for a year before bottling. 13% Alcohol. 2,000 bottles produced.