



ENVÍNATE

LOUSAS VIÑAS DE ALDEA

ORIGIN

Ribeira Sacra, Galicia, Spain

VARIETIES

This wine is a blend of many plots across Ribeira Sacra that are mainly (~85%) Mencía, with Brancellao, Merenzao, Mouraton, Grao Negro, Garnacha Tintorera, and other indigenous varieties (white and red) co-planted.

VINEYARD

The plots used for this wine are in the Amandi, Ribeiras del Sil and Quiroga regions of Ribeira Sacra and range in elevation between 400 and 600 meters. The vines are 25 to 60 years old, and the majority of the soils are gneiss, with some granite and slate.

VINIFICATION METHOD

Each of the plots was harvested and fermented separately in open-top concrete and plastic fermenters. Depending on the plot, a portion (ranging from 0% to 30%) of the grapes were destemmed and skin contact lasted between 25 and 60 days. After alcoholic fermentation, the wine was transferred to concrete tanks (20%) and used French oak barrels (80%) where it completed malolactic fermentation and rested on its lees for 11 months before bottling.



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.