



# ENVÍNATE

## LOUSAS PARCELA SEOANE

### ORIGIN

Ribeira Sacra, Galicia, Spain

### VARIETIES

90% Mencía with other indigenous grape varieties (Brancellao, Merenzao, Garnacha Tintorera, etc).

### VINEYARD

From the Seoane vineyard: two adjacent plots of 80-100-year-old vines that are planted on fine-grained gneiss and schist with a seam of quartz running down the middle.

These plots are the first to be harvested every year, ripening almost a month earlier than the Camiño Novo site.

### VINIFICATION METHOD

The grapes were harvested by hand and fermented whole-cluster in open-top fermenters without temperature control. Maceration lasted 40 days before pressing with a vertical press. The wine then rested for a year in 3 used French oak barrels (one 500L, one 400L, and one 228L) 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.