

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Envínate

**Appellation** *Vino de Mesa*

**Subzone/Locality** *Albacete, Almansa*

**Climate** *Mediterranean*

**Varieties** *70% Garnacha Tintorera,  
30% Moravia Agria*

**Soil** *Limestone, Clay, Sand*

**Elevation** *800 meters*

**Vine Age** *30-50 years*

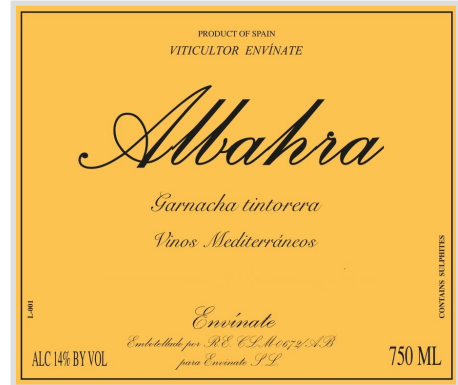
**Pruning** *En Vaso*

**Farming** *Practicing organic*

**Production** *3,333 cases*

**Envínate**

*Albahra 2018*



**Envínate** (“wine yourself”) is the brainchild of Roberto Santana, Alfonso Torrente, Laura Ramos, and Jose Martínez, four friends who met while studying winegrowing at the University of Miguel Hernández in Alicante. Their work, both in the vineyard and winery, is currently 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 parcela, or single parcel, fully express itself in the finished wine by utilizing old-fashioned farming and winemaking methods. The results are some of the most exciting wines being produced in Spain today.

**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. The Garnacha Tintorera (aka Alicante Bouschet, a red-juiced grape) is from a 3-parcel vineyard on clay/calcareous soils. The Moravia Agria (a high-acid, low alcohol blending grape) is from a single vineyard on sandy clay-calcareous soils in neighboring **Manchuela**, which is pruned to get larger grapes, since there is only 50ha of Moravia Agria left in Spain.

All grapes are hand-harvested and vinified separately by parcel. The **Garnacha Tintorera** is foot-trodden in vat with 30-50% stems included and 6-10 days skin maceration, then fermented and raised on fine lees in concrete for 8 months; the **Moravia Agria** is completely destemmed and sees 7 days maceration before being pressed and raised on fine lees in 228L used French barriques for 8 months, all without battonage. The wine is then blended and bottled unfiltered, unfiltered and with very little SO<sub>2</sub> addition. This is a wine with a pure high-toned nose, floral red fruit, with hints of spice and bursting with minerality. An extremely versatile food wine, especially with Mediterranean meats and seafood.