

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Envínate*

Appellation *Ribeira Sacra*

Climate *Atlantic*

Varieties *Mencía*

Soil *Slate, Granite*

Elevation *400-600 meters*

Vine Age *60 years*

Pruning *Espaldera*

Farming *Practicing organic*

Production *150 cases (6pk)*

Envínate

“Lousas” Viñas de aldea 2016



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 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.

Lousa is the name for the slate soil that predominates in the Ribeira do Sil and Amandi subzones of the **Ribeira Sacra** region. The slate serves a great purpose, heating up during the daytime sun to help the grapes ripen, as well as imparting the minerality and intensely floral and spicy aromatics that are the trademarks of the Ribeira Sacra region’s wines. **Aldea** means “village” in the Galician dialect. In addition to focusing on single parcel wines, Envínate produces village wines in each region where they work.

These **Mencía** grapes are fermented 100% whole cluster with wild yeasts in open top plastic tubs, then raised in used 300 and 400 liter French oak for 11 months with no racking. A touch of SO₂ is added only at bottling, and the finished wine sees no fining or filtration. It is a very fresh and elegant vino tinto with classic, lifted aromatics of black pepper, pomegranate, and herbs, which leads to an elegant and crystalline palate with loads of *savoir*, peppery tannins, and a dry finish.