



**ENVÍNATE**  
**ALBAHRA**

## ORIGIN

Almansa & Manchuela, Castilla-La Mancha, Spain

## VARIETIES

70% Garnacha Tintorera, 27% Moravia Agria,  
3% Garnacha Tinta

## VINEYARDS

Garnacha Tintorera from 3 parcels near Albacete planted in 1989, Moravia Agria planted in 1976 near Manchuela, grown on calcareous, clay, and sandy soils at 710-800m elevation. Viticulture is organic and vines are trained *en vaso*.

## VINIFICATION METHOD

For the Garnacha, grapes were foot trodden with 60% whole bunches, and macerated in open concrete vats for around 10-15 days. For the Moravia, all grapes were destemmed and macerated whole berry for 7-10 days in concrete, with a slow addition of some stems. Everything was pressed and completed malolactic fermentation in concrete and foudre (Garnacha) and neutral 228L & 500L barrels (Moravia Agria). The wine aged on fine lees for 8 months before bottling in June without fining or filtering, and with only a very small addition of sulfur.



## 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. 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.

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