



# ENVÍNATE

## ALBAHRA CHINGAO 2020

### ORIGIN

Almansa, Castilla-La Mancha, Spain.

### VARIETIES

100% Garnacha Tintorera.

### VINEYARD

From a single parcel of 26-year-old vines of Garnacha Tintorera vines within a larger 3-hectare plot. This portion is at 900m of elevation and has calcareous soils. Viticulture is very traditional: vines are trained en vaso and the only treatment in the vineyard is with sulfur.

### VINIFICATION METHOD

The grapes were fermented with indigenous yeasts by parcel in concrete tanks with 70% whole bunches trodden by foot. The juice macerates on the skins for 10 days before pressing with pneumatic press and resting for 8 months on its own fine lees in concrete. Bottled without fining, filtration, or sulfur addition

### PROPERTIES

Alcohol: 12.53%  
Total acidity: 5 g/l  
pH: 3.7  
Residual Sugar: <2.5 g/l.



### 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.

### VINTAGE REPORT

The 2020 vintage was very mild for Albahra, with winter snows restoring water reserves, a gentle spring with slightly later than average budding and an easygoing summer without disease pressures and early fall allowing for harvest in mid-September.