



**ENVÍNATE**  
**ALBAHRA**

## ORIGIN

Manchuela and Almansa, Castilla-La Mancha, Spain.

## VARIETIES

About 70% Garnacha Tintorera and 30% Moravia Agría with small quantities of old vine Pardillo and young Garnacha Tinta.

## VINEYARD

From a number of parcels of vines (3 of Garnacha Tintorera near Albacete, 1 of Moravia Agría near Manchuela) planted on calcareous, clay, and sandy soils of up to 900m of elevation.

Viticulture is organic, vines are trained *en vaso* and mostly range from 30-45-years-old.

## VINIFICATION METHOD

The grapes were fermented with indigenous yeasts by parcel.

30% to 70% whole bunches are used, and maceration averages around 10 days before pressing with a pneumatic press. Fermentation completes in a mix of used barrels and concrete tanks, and the wine rests on its lees for 8 months. Bottled without fining or filtering, and with only a very small addition of sulfur.



## PRODUCER PROFILE

Envinate (“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 Envinate 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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