



**ENVÍNATE**  
**INIT**

## ORIGIN

Almansa, Castilla-La Mancha, Spain.

## VARIETIES

100% Pardillo.

## VINEYARD

From a vineyard of centenarian vines at 700m elevation in the Almansa area, which was at one point a shallow sea. Today, the soils are clay with an abundance of pebbles on the surface and a chalk base.

## VINIFICATION METHOD

The grapes were harvested by hand and directly pressed, then fermented spontaneously with native yeasts in concrete tanks for 10-15 days without temperature control. After alcoholic fermentation, a part of the wine is moved to neutral 350L barrels. In concrete and barrel the wine goes through malolactic conversion and rests for 8 months before bottling without fining or filtering and with just a small addition of SO<sub>2</sub>.



## 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. **Albaha** (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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