



ORIGIN

Doade, Amandi, Ribeira Sacra, Galicia, Spain

VARIETIES

90% Mencía, 10% Alicante Bouschet (aka Garnacha Tintorera)

VINEYARD

From a single vineyard of centenarian vines at 400-550m above sea level, planted on gneiss and quartz, with richer soils than the Seoane plots. This is the last site to be harvested, ripening very slowly and more influenced by the Atlantic.

VINIFICATION METHOD

The grapes were harvested by hand and fermented whole-cluster in open-top fermenters without temperature control. Maceration lasted roughly 25 days. The wine then rested in two barrels (one 400L, the other 220L) of used French Oak before being bottled without fining or filtering.



ENVÍNATE

LOUSAS PARCELA CAMIÑO NOVO 2020

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.

VINTAGE REPORT

2020 was a difficult vintage across Galicia. The spring was very rainy, gradually drying out into the summer. Quantity was severely impacted, with some sites losing more than 50% of the crop. The surviving grapes were small, concentrated, and needed to be picked quite early.