



ORIGIN

Ribeira Sacra, Galicia, Spain

VARIETIES

85% Mencía, 12% Garnacha Tintorera, 3% other varieties
(Brancellao, Merenzao, Grao Negro, etc).

VINEYARD

From a single vineyard of 80-100-year-old vines at 350-450m, planted on dark gneiss and quartz, with richer iron-rich clay soils that are atypical for the area. 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 500L and 228L barrels of used French Oak before being bottled without fining or filtering.



ENVÍNATE

LOUSAS PARCELA CAMIÑO NOVO

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.