



ENVÍNATE

LOUSAS DOAD 2021

ORIGIN

Ribeira Sacra, Galicia, Spain

VARIETIES

89% Mencía, 10% other varieties (Garnacha Tintorera, Brancellao, Merenzao, Grao Negro, etc).

VINEYARD

From several vineyards in the town of Doade that range in age from 23-65 years. The lower vineyards are mainly schist, giving way to gneiss and quartz in the upper parts. Doade is a term protected by the Ribeira Sacra D.O., so the name of this wine is Doad.

VINIFICATION METHOD

The grapes were harvested by hand and fermented whole-cluster in open-top fermenters with 25-30 days of skin contact before pressing with a vertical press into a mix of 500, 350, and 228 liter used French oak barrels to finish and rest for a year.

PROPERTIES

Alcohol: 12.5%
pH: 3.63
Bottles Made: 3300.

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

2021 was a classic vintage in Ribeira Sacra, a throwback to earlier times: abundant rain in the fall and winter, a dry and warm March, and then a cool April and May that threatened (but did not deliver) frost damage. The summer started humid and mild but became hot and quite dry, with a few scattered storms that moderated ripening. Harvest started on September 11th.