



ENVÍNATE

LOUSAS ROSENDE 2021

ORIGIN

Ribeira Sacra, Galicia, Spain

VARIETIES

85% Mencía, 15% other varieties (Garnacha Tintorera, Brancellao, Merenzao, Grao Negro, etc).

VINEYARD

From 28-60-year-old vines in the Rosende area on light, sandy decomposed granite soils interspersed with feldspar crystals. Alfonso notes that the soils here recall St. Joseph and Cornas in the northern Rhône.

VINIFICATION METHOD

The grapes were harvested by hand and fermented whole-cluster in an open-top 4,200L tank. Maceration lasted roughly 35 days. The wine then completed fermentation and was transferred to one 2,000L foudre and some 228L barrels of used French Oak to rest for a year.

PROPERTIES

Alcohol: 12%

pH: 3.65

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.