



ENVÍNATE

LOUSAS ROSENDE

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.

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.