



ENVÍNATE

LOUSAS PARCELA SEOANE 2020

ORIGIN

Doade, Amandi, Ribeira Sacra, Galicia, Spain

VARIETIES

95% Mencía with other indigenous grape varieties.

VINEYARD

From two adjacent plots of centenarian vines that are planted on gneiss and schist with a seam of quartz down the middle. These plots are the first to be harvested every year, ripening almost a month earlier than the Camiño Novo site.

VINIFICATION METHOD

The grapes were harvested by hand and fermented whole-cluster in open-top fermenters without temperature control. Maceration lasted roughly 20 days. The wine then rested in a single barrel of used French Oak.



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.