

ORIGIN

Ribeiras do Sil, Ribeira Sacra, Galicia, Spain

VARIETIES

This wine is a field blend, with about 60% red grapes (Mencia, Brancellao, Alicante Bouschet, Mouraton, Gran Negro) and 40% white grapes (Godello, Torrontes, Treixadura).

VINEYARD

From a plot at roughly 600m above sea level by the Sil river with granite and quartz soils. It is planted in the old style of co-planting white and red grape varieties; the vines are more than 100-years-old.

VINIFICATION METHOD

The vineyard was harvested together and foot trodden, then fermented 100% whole-cluster in a single 350L old French Oak barrel without temperature control. After fermentation completed, the wine rested in the same barrel for 11 months before bottling without fining, filtering, or sulfite addition.



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.