



ENVÍNATE

MISTURADO DE ABELEDA

ORIGIN

Alais, Ribeira Sacra, Galicia, Spain

VARIETIES

This wine is a field blend, with about 65% red grapes (Mencia, Brancellao, Alicante Bouschet, Mouraton, Gran Negro) and 35% white grapes (Godello, Torrontes, Treixadura, Albariño, Doña Blanca).

VINEYARD

From a plot of 80-year-old vines at roughly 650m above sea level by the Sil river with gneiss and schist soils. It is planted in the old style of co-planting white and red grape varieties.

VINIFICATION METHOD

The vineyard was harvested together and foot trodden, then fermented 100% whole-cluster in a single 1000L concrete tank without temperature control with 36 days of maceration on the skins. After fermentation completed, the wine rested in 350L and 228L barrels 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.