

# *José Pastor Selections*

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

**Grower** Miguel Anxo & Envínate

**Appellation** Ribeira Sacra

**Climate** Atlantic

**Varieties** 90% Mencía, 10% Garnacha  
Tintorera

**Soil** Slate, Granite

**Elevation** 430 meters

**Vine Age** 70 years

**Pruning** Double Cordon

**Farming** Practicing organic

**Production** 600 bottles

## **Envínate**

“Lousas” Camiño Novo



**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 currently 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 parcela, or single parcel, fully express itself in the finished wine by utilizing old-fashioned farming and winemaking methods. The results are some of the most exciting wines being produced in Spain today.

**Lousas** is the name for the slate soil that predominates in the Ribeira do Sil and Amandi subzones of the **Ribeira Sacra** region. The slate serves a great purpose, heating up during the daytime sun to help the grapes ripen, as well as imparting the minerality and intensely floral and spicy aromatics that are the trademarks of the Ribeira Sacra region’s wines. **Parcela Camiño Novo** is a southeast facing parcel that forms a small amphitheater in the Amandi subzone of Ribeira Sacra. It is a significantly cooler site for this region, and produces wines that are tight, ethereal, very focused, with great mineral depth, all the while maintaining the exotic floral, herbal, and spice aromatics that make Mencía-based wines so intriguing.

The grapes were foot-trodden with 100% whole grape clusters, wild yeast fermented in open-top bins, and raised for 12 months in older 300 & 400L French barrels without racking. At bottling a touch of SO<sub>2</sub> was added, but there was no fining or filtration.