José Pastor Selections

Grower *Miguel Anxo & Envínate*

Appellation *Ribeira Sacra*

Climate *Atlantic*

Varieties *95% Mencía, 5% other*

Soil *Slate*

Elevation *400 meters*

Vine Age *80 years*

Pruning *Espaldera*

Farming *Practicing organic*

Production *108 cases (6pk)*

Envínate

"Lousas" Parcela Seaone 2015

PRODUCT OF SPAIN
VITICULTORES MIGUEL ANXO Y ENVÍNATE

Lousas

Parcela Seoane

Vinos Atlánticos

—— 2013 ——

Envínate

L-001

CONTAINS SULPHITES

ALC 12.5% BY VOL   750 ML

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. **Seoane** is a single parcel located in the Doade area of the Amandi subzone, with pure slate soil. The vineyard faces southwest, and the vines are at least 80 years of age. This site yields wines that are upfront and very Atlantic.

The **Mencía** (and friends) grapes were hand-harvested, foot-trodden with 100% whole grape clusters, wild yeast fermented in open-top bins, and raised for 11 months in older 500L French barrels without racking. At bottling a touch of SO2 was added, but there was no fining or filtration. We think of this wine as the most classic example of a Ribeira Sacra wine, yet with an extra dimension and a bright, silky structure. Superb!