

Grower Envínate Appellation Ribeira Sacra Subzone Ribeiras do Sil Climate Atlantic Varieties Mencía, Mouratón, Caiño, Godello, Dona Blanca, Palomino Soil Slate, Gneiss Elevation 650 meters

Vine Age 100 years

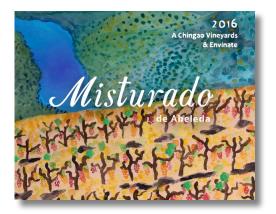
Farming Practicing organic

Production 150 cases (6pk)

Pruning En Vaso

Envínate

Misturado de Abeleda 2016



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.

Lousa 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. **Aldea** means "village" in the Galician dialect. In addition to focusing on single parcel wines, Envínate produces village wines in each region where they work.

The **Misturado** cuvée is from a single mixed-planted parcel (70% red, 30% white grapes). The grapes were hand-harvested, foot-trodden and co-fermented 100% whole cluster with wild yeasts in open top plastic tubs, then raised in used 300 and 400 liter French oak for 11 months with no racking. The finished wine is bottled without fining, filtration or added SO2.