Grower *Eusebio Machío & Envínate*

Appellation *Vino de Mesa*

Locality *Badajoz, Estremadura*

Climate *Continental*

Varieties *Tinta Amarela*

Soil *Clay-Calcareous*

Elevation *500 meters*

Vine Age *15 years*

Pruning *Espaldera*

Farming *Practicing organic*

Production *102 cases (6pk)*

Envínate

T. Amarela Parcela Valdemedel 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.

Tinta Amarela is the Spanish name for the grape Trincadeira, famously grown just across the border from Extremadura in Portugal's Alentejo region. Parcela Valdemedel is a 15-year-old parcel in the D.O. of **Ribera del Guadiana**, within the village of Alange, a 1.5 hour drive from the heart of Portugal's Alentejo region. This part of southwestern Spain possesses a harsh continental climate with Mediterranean influences – cold winters, hot days, and cool nights during the warmer months produce grapes with rich, ripe flavors, and ample acidity.

The grapes were destemmed, fermented with wild yeasts in open-top plastic tubs with foot-treading and 8 day maceration, and raised in used 225 liter French oak barrels for 12 months. At bottling a touch of SO2 is added, but there was no fining or filtration.