

José Pastor Selections

IMPORTER OF 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 100 cases (6pk)

Envínate

“Lousas” Camiño Novo 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.

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 **Mencía** and **Garnacha Tintorera** grapes were hand-harvested, foot-trodden with 100% whole grape clusters, wild yeast co-fermented in open-top bins, and raised for 12 months in older 300 & 400L French barrels without racking. At bottling a touch of SO₂ was added, but there was no fining or filtration. This parcel yields 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. Stored well, we think this wine has many years ahead of it.