

ORIGIN

Ribeira Sacra, Galicia, Spain

VARIETIES

This wine is a blend of many plots across Ribeira Sacra that are mainly (~85%) Mencía, with Brancellao and other indigenous varieties (white and red) co-planted.

VINEYARD

The plots used for this wine are scattered across the appellation with varying expositions and altitudes, and with gneiss, slate, and granitic soils

VINIFICATION METHOD

Each of the plots was harvested and fermented separately in open-top plastic fermenters, then vinified separately in used French oak barrels or concrete, before being blended.

No temperature control was used, and in 2020 all of the fermentations were 100% whole-cluster. After fermentation completed, the different parcels were blended and rested in concrete and used French oak barrels.



PRODUCER PROFILE

Envínate (“wine yourself”) is the brainchild of Laura Ramos, Jose Martinez, 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 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 parcel fully express itself in the finished wine by utilizing old-fashioned farming and winemaking methods.

VINTAGE REPORT

2020 was a difficult vintage across Galicia. The spring was very rainy, gradually drying out into the summer. Quantity was severely impacted, with some sites losing more than 50% of the crop. The surviving grapes were small, concentrated, and needed to be picked quite early.