

# ALBAHRA-ENVÍNATE

Almansa (Castilla-La Mancha)



**APPELLATION:** *Vino de España*

**BLEND:** Garnacha Tintorera (70%), Moravia Agria (30%)

**WINEMAKERS:** Laura Ramos, José Martínez, Roberto Santana y Alfonso Torrente

**VINEYARD:** \_\_\_\_\_

Grapes are sourced from 25-year old vineyards grown at 800 metres of altitude on chalky clay soils in the eastern corner of Castilla-La Mancha, bordering the neighbour appellations of Jumilla and Yecla. The climate is Mediterranean.

**VITICULTURE:** \_\_\_\_\_

Vineyards are treated entirely without chemicals and some biodynamic principles, although the winemakers eschew labels or certifications.

**WINEMAKING:** \_\_\_\_\_

Must is fermented in open-top, 5,200 litre concrete fermenters with 30% whole bunches, undergoes a 14 day maceration, and then is aged for 8 months in the same concrete tanks. Wine is neither fined nor filtered. Small doses of sulphur are used.

**WEBSITE:** <http://www.envinate.es/>

This wine is suitable for vegans and vegetarians.



## TASTING NOTES:

Nose displays ripe red fruit, floral notes, and minerality. On the palate there is bright acidity, good structure, body and power. Finishes long and is highly enjoyable.