

LOUSAS PARCELA CAMIÑO NOVO - ENVÍNATE

Ribeira Sacra (Galicia)



APPELLATION: Ribeira Sacra

BLEND: Mencía (85%) and Alicante Bouschet (15%)

WINEMAKER: Alfonso Torrente

VINEYARD: _____

The Camiño Novo parcel is located in the prime Amandi subzone of Ribeira Sacra, facing southeast and forming a small amphitheater between 400 and 500 metres above sea level. Soils are slate and schist and Climate is Atlantic.

VITICULTURE: _____

Viticulture is organic. The vines are at least 70 years old and trained in double cordon.

WINEMAKING: _____

100% whole bunches are fermented with wild yeast in open tanks, with 18 days of maceration and gentle daily pigeage. Wine undergoes malolactic fermentation and maturation for a period of 12 months in 500-litre old French oak barrels, with no racking. Wine is bottled without filtering or stabilization.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Bright aromas of fresh raspberries, strawberries, red cherries and red plums. It is fruity and nicely balanced, with delicate tannins and a persistent finish.