

LOUSAS VIÑAS DE ALDEA - ENVÍNATE

Ribeira Sacra (Galicia)



APELLATION: Ribeira Sacra

BLEND: Mencía and other local varieties

WINEMAKER: Alfonso Torrente

VINEYARD: _____

This is Envínate's "village wine", produced from a combination of plots located in Ribeira Sacra, whose vines average 60 years of age. This cuvee is made up of 90% Mencía with other co-planted varieties. The vines are grown on steep slopes with slate and schist topsoils and granite underneath, sitting at between 300 and 500 meters above sea level. Climate is Atlantic.

VITICULTURE: _____

Viticulture is organic. The vines are trained in the espalier system.

WINEMAKING: _____

Grapes are fermented with 40% whole bunches with wild yeast in open-top tanks. Maceration lasts 16 to 18 days with gentle daily pigeage. Malolactic occurs in neutral 225, 300, and 500-litre French oak barrels, after which the wine matures for an additional 11 months with no racking.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Fresh and young on the nose, showing notes of raspberries, strawberries, liquorice, anise, aromatic herbs and violets. It is very well-balanced on the palate, with velvety tannins and juicy fruit concentration.