

# ENVÍNATE LINIT

Castilla La Mancha



**APPELLATION:** Almansa

**BLEND:** Pardillo

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

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

From a vineyard of century-old vines nestled at 700 meters above sea level in the Almansa region, an area that was once a shallow sea. Today, the soil consists of clay with a chalky sublayer, covered by a dense layer of surface pebbles.

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

The viticulture is practicing organic.

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

The grapes were hand-harvested and direct pressed, before undergoing spontaneous fermentation with native yeasts in concrete tanks for 10-15 days, with no temperature control. After alcoholic fermentation, a portion of the wine is transferred to neutral 350L barrels. Both in concrete and barrel, the wine is put through malolactic fermentation and matured for 8 months before being bottled without fining or filtration, and only a minimal addition of SO<sub>2</sub>.

**WEBSITE:** N/A

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

This is a wine with zesty acidity and notes of white peach and garrigue, coupled with a creamy mid-palate. A complex and moreish Mediterranean white with a waxy mouthfeel and an evolving, saline finish.