La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Albahra 2021
Envínate - 75 cl.



Envínate operates in several regions of Spain. The red thread being the elegance and the Atlantic character of their wines. Cet Albahra ("small lake") is the most Mediterranean of their range, but still shows some elegance. It is made with 70% Tintorera from Almnasa (a 3 ha vine on limestone-clay) and 30% Moravia Agria, a very rare grape from Manchuela, on sandy soils (only 50 ha are left in the whole of Spain).

Vinification
Non-intervention philosophy. 50% of the Tintorera is de-stemmed, then stays for 8 months in concrete tanks, while the Moravia Agria est completely de-stemmed and after macerating for 7 days, is sent into 228 litre French oak barrels for 8 months. Sulphur is only added before the bottling.

Storage potential
Drink as from : 2022
Best moment : 2023-2025
Until : 2027

To serve
Serve slightly chilled (14-15°C)

Trial analysis
Light red colour. Red fruit on the nose - very refined. Confirmation on the palate, with the same fruit, but also a lot of freshness, and very Mediterranean spices. Light bodied, but full of personality.

Assembly
Tintorera (70%), Moravia Agria (30%)

Region:
Castilla la Mancha

Appellation:
D.O. Almansa

Wine estate:
Envínate

Biological

Description domain

Behind the name Envinate are four friends from various wine regions of Spain who met while studying at the Faculty of Oenology in Alicante. Their preference for fresh and drinkable wines from old local varieties make them close, and so they decided to create a common project - the name meaning something like "let you be wined". This project grew in parallel with the activities of consultancy of the four members at different estates. Envinate has been a prominent factor for change in the regions where is it active - those the four members are from, to wit, Tenerife, Murcia, Ribeira Sacra and Albacete.