

Albahra 2023 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 : 20223
Best moment : 2025-2026
Until : 2028



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.



Wine style:

Mediterranean, fruity and mineral



Assembly

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



Region:

Castilla la Mancha



Appellation:

D.O. Almansa



Wine estate:

Envínate

Description domain

Behind the name Envínate 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. Envínate 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.



Biological