



E N K V I S T

Made from Moscatel de Alejandría grapes, traditionally grown on 100-year-old vines. The grapes are sun-dried before pressing for optimum flavour concentration. Fermented in temperature-regulated steel tankers, interrupting the fermentation process using cooling. Aged for 12 months in French oak barrels on its lees according to the sur lie method.

A complex wine with a vivid, dark yellow colour. A voluminous, seductive bouquet with a clear sweetness and hints of ripe pears, dried fruit, raisins and apricots. An intense flavour characterised by orange marmalade together with a clear oak barrel-influence creates an excellent balance between sweetness and dryness. The wine is rounded off by a touch of almond and lingers long on the palate.

Serve at 8-10°C with desserts, blue cheese or as an aperitif to foie gras dishes.



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*The vineyard is situated 680 metres above sea level in the mountains surrounding Ronda, just above Gibraltar in the far south of Spain. Our mountain peak has the perfect soil with high levels of calcareous slate, surrounding rivers that cool the vines on the hottest days and a mountainside to provide shade in the morning – the ideal conditions for growing grapes. Our vines are grown and trained using the Espaldera and Cordon Doble techniques. But a successful vineyard depends on more than Nature's bounties. Expertise and quality control are just as important. We combine the best of the Spanish and French wine-making traditions, such as storing our wines in French oak barrels from Allier. While our wines are predominantly produced from Tempranillo and Moscatel grapes, we grow Cabernet Sauvignon, Petit Verdot and Chardonnay as well. We are one of only a handful of producers making a wine using 100% Petit Verdot, a grape that thrives in our climate and ripens fully, which is not always the case in its home region of Bordeaux. Work at the bodega is supervised by oenologist José Manuel Cozar Cabañas.*

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