



E N K V I S T

Especial Coupage is a delightful wine dedicated to my dear wife Inga-Lill. This wine is made using an unusual grape blend where we have combined the best of Spain and France – 25% Tempranillo, 40% Cabernet Sauvignon and 35% Petit Verdot. Aged for 24 months in new French oak barrels from Allier and thereafter for a further 24 months in the bottle.

The wine is almost black in colour and has a highly complex bouquet dominated by fruits du bois, juniper and white pepper. Clear yet well rounded tannins accompany a symphony of flavours where fruits du bois and leather stand out. Long-lasting aromatic flavour.

Serve at 18 °C whenever the occasion calls for a powerful red wine.



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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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