



E N K V I S T

100% Tempranillo grapes fermented in temperature-regulated steel tanks. Aged for 24 months in French oak barrels, on its lees for the first few months in accordance with the sur lie method. It is thereafter aged in the bottle for 12 months before being sold.

The voluminous bouquet with some maturity evokes liquorice, pepper, tobacco, blackberries, plums and violets. Long-lasting after taste with rounded tannins.

Serve at 17 °C. An excellent accompaniment to game or beef 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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