



ENKVIST

Although the balsamic vinegar of Modena (Italy) may be the original, however, balsamic-style vinegar is produced in the cellars on our mountain peak in Gaucin, which do need not fear comparison with the best balsamic vinegars from Modena.

It is completely hand-made and aged in oak barrels, until it has a perfect balance between concentration and sweetness. Without any sweeteners or other additions.

The bottle contains 250 ml and has a convenient spray capsule.

Very limited production.



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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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