

EL ENHEBRO TINTO



Producer

Vinos de la Viña

Region

DO Valencia, Spain

Varieties

50% Monastrell 50% Garnacha Tintorera

Background

El Enebro is a play on words in Spanish: “enebro” is juniper, a bush which grows in abundance around the vineyards, and the verb “enhebrar” meaning to thread, symbolising the fusion of the terroir of the Vall dels Alforins, a privileged zone of Valencia at over 600m of altitude, with precious native varieties and cultural heritage passed down by generations of winemakers.

El Enebro Tinto is made from two varieties that thrive in this part of Spain: Monastrell and Garnacha Tintorera (Alicante Bouschet).

Winemaking

Both varieties come from old bush vines grown in poor calcareous soils. Grapes are handpicked and fermentation takes place with indigenous yeasts. The wine undergoes malolactic fermentation in stainless steel tanks before being transferred to concrete tanks for slow ageing to allow the wine to develop and fully express its fruit character.

Tasting Note

This is deep in colour and flavour, thanks to the intensity of Garnacha Tintorera, but with bright floral notes and ripe red fruits - cherries and raspberries - from Monastrell which thrives in this part of Valencia. The wine truly expresses the beautiful balance of concentration and freshness from this part of Spain.