

FINCA ENGUERA TEMPRANILLO

"Organic wine suits vegans"

Story The wine pear is the most famous variety in Spain Tempranillo, to which the Monastrell variety gives a berry supplement. Tempranillo is macerated, which means colour and aromas are extracted from the skins in a cool environment. During fermentation, the skins rise to the surface, but sink into the fermented juice and add flavour and flavour, when the chilled wine is pumped on top of the skin lees. Thanks to cooling, the wine retains a fresh berry and fresh fruitiness.

Producer "Perez-Pardon family, based in Spain, owns Bodegas Engueran, established in 1999, which possesses 160 hectares of high-quality vineyards. Situated in the southwest corner of the Valencia province, the landscape is characterized by mountainous terrain dominated by ravines and wide valleys. The area has long-standing traditions in winemaking, with incredibly diverse soil variations, embracing the concept of terroir, which is also intrinsic to Valencia. Diego Fernández, the young Valencian winemaker at Bodegas Engueran, completed his wine studies in Montpellier, France, gaining winemaking experience in France, Australia, and California. The Pardon family's vineyards are individually typed and classified, allowing each plot to grow the grape variety best suited to it. Bodegas Engueran's production is organic, suitable for vegans, and additionally holds a Carbon Proof certification. They've also established the Bodegas Enguera Mediterranean Viticulture Institute to explore the most ecological and environmentally friendly vineyard techniques. Bodegas Enguera stands as a trailblazer in Valencia's wine production, offering wines with an exceptionally good price-to-quality ratio."



COLOR Ruby red color with tints of brick red on the edge

AROMA The dark berry aroma gives boysenberries, blackcurrant, notes of cranberries, leather, cloves and fresh tobacco

TASTE Flexible berry, medium-bodied, vigorously acidic, sour cherry and light spicy

TIPS FOR USE Flexible, easily approachable wine is suitable for social, but at its most, it is a food wine. On a picnic, on the grill, while enjoying tapas, as a button for pizza or pasta, this wine tastes great.

WINE TYPE	Red wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Tempranillo 95% Monastrell 5%	BOTTLE CLOSING	Natural cork
MANUFACTURER	Bodegas Enguera	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	13,5%	PRODUCT NUMBER	261002
SUGAR CONTENT	0,3 g/l		

Norex Responsibility Indicator: Bodegas Enguera



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

