

# FINCA ENGUERA BLANC

”Charming rarity”

**Story** Verdilis a Valencian native variety, revived for the production of quality wines. It makes very aromatic, fruity and expressive wines. The wine is not fermented or matured in oak casks, to emphasize fruity. Finca Enguera Blanc is made exclusively from Verdil grapes. Verdil is a great rarity for a grape variety and apparently Fontanars dels Alforins is its only location today. When it comes to tasting, you don't have to wonder if this variety is worth keeping – a great personality! Bodegas Enguera does not hesitate to be right on its own. A friend of wine thanks.

**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** Light golden yellow

**AROMA** The aroma is green apple, kiwi, mild florality and herbs

**TASTE** Dry, notes of lychee plum, herbal, long and well-balanced. An unassuming wine charms like poetry, follow closely and keep your senses open. The mouthfeel is almost chewable and the range of aromas increases as the wine gets deeper

**TIPS FOR USE** the Finca Enguera Blanc is especially suitable for lightly smoked cod, asparagus and shellfish. Of course, other fish dishes are in good company when enjoying this wine.

<b>WINE TYPE</b>	White wines	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Verdil 100%	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>	Bodegas Enguera	<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	12%	<b>PRODUCT NUMBER</b>	261003
<b>SUGAR CONTENT</b>	0,3 g/l		

## Norex Responsibility Indicator: Bodegas Enguera



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