



PRODUCER PROFILE

Estate owned by: Enrique Mendoza
Winemaker: Jose Mendoza
Total acreage under vine: 200
Estate founded: 1989
Winery production: 15,000 Bottles
Region: DO Alicante
Country: Spain

Enrique Mendoza Estrecho 2006

WINE DESCRIPTION

This flavorful red is named after "El Estrecho de Pipa", which translates as "the Strait of Pipe," the area where the vineyards are situated, which has a reputation for creating red wines with a streak of slatey minerality. Made entirely from mature, hand-harvested Monastrell, fermented in stainless steel and aged for 12 months in French oak.

TASTING NOTES

Bright ruby-red in color, Estrecho shows attractive aromas of red cherry, plum and wet slate. On the palate, the wine has refreshing acidity and bright fruit flavors. Great match for spicy cured meats, seafood stews or young cheeses.

FOOD PAIRING

Great match for spicy cured meats, seafood stews or young cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name:	Villena/Estrecho de la Pipa
Vineyard size:	70
Soil composition:	Sand
Training method:	Gobelet
Elevation:	2,310 feet
Vines/acre:	440
Yield/acre:	0.2 tons
Exposure:	Northern/Southern
Year vineyard planted:	1960
Harvest time:	October
First vintage of this wine:	2003
Bottles produced of this wine:	15,000

WINEMAKING & AGING

Varietal composition:	100% Monastrell
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	81-82 °F
Maceration technique:	Delestage
Length of maceration:	12-15 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	500 L
Age of aging container:	1-3 years old
Type of oak:	French oak: Allier
Length of aging before bottling:	12 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14.3%
pH level:	3.4
Residual sugar:	1 g/L
Acidity:	5.9 g/L
Dry extract:	31 g/L