



PRODUCER PROFILE

Estate owned by: Enrique Mendoza
Winemaker: Jose Mendoza
Total acreage under vine: 200
Estate founded: 1989
Winery production: 50,000 Bottles
Region: DO Alicante
Country: Spain

Enrique Mendoza La Tremenda 2017

WINE DESCRIPTION

The name "La Tremenda" references the name of the vineyard from which the grapes for this wine are grown and handharvested. Made entirely from mature Monastrell vines, carefully raised in the harsh, arid landscape of Alicante. "The vine must suffer..." and here it does.

TASTING NOTES

Bright ruby-red in color, this wine shows expressive notes of fresh black cherries and red berries mingled with hints of sweet spice, toast and cocoa. On the palate, this accessible red shows silky texture, liveliness and long length.

FOOD PAIRING

Pair it with pork chops Normandy, Kobe beef, or parmesan-crusted asparagus tips.

VINEYARD & PRODUCTION INFO

Vineyard name:	The La Tremenda vineyard
Vineyard size:	88
Soil composition:	Sand and limestone
Training method:	Gobelet
Elevation:	1,980 feet
Vines/acre:	440
Yield/acre:	0.9 tons
Exposure:	Northern / Southern
Year vineyard planted:	1985
Harvest time:	October
First vintage of this wine:	2007
Bottles produced of this wine:	50,000

WINEMAKING & AGING

Varietal composition:	100% Monastrell
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6 days
Fermentation temperature:	81 °F
Maceration technique:	Pumpovers
Length of maceration:	9 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	Two-Three years
Type of oak:	American
Length of aging before bottling:	6 months
Length of bottle aging:	12 months
Total SO ₂ :	72 mg/L

ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	0.7 g/L
Acidity:	5.1 g/L
Dry extract:	32 g/L