

Enrique Mendoza Santa Rosa Reserva 2016 - Alicante

Santa Rosa was born due to the restlessness of our family towards vine growing, manufacture and aging of the wine. With this wine we want to commemorate the person who transmitted the passion towards the world of wine, in this case Mrs Rosa Cortes Devesa, mother of the actual and only founder Mr Enrique Mendoza Cortes.



SPECIFICATIONS:

This assembly (35 Monastrell%, 35% Cabernet, 15% Merlot and 15% Shiraz) has been manufactured with grapes selected from our vineyards at our country house El Chaconero at Villena. We have collected the bunches with the smallest grapes. The grapes ferment with environmental yeast searching for a greater depth of the wine. The wine ferments at 28°C, and has a post-fermentative soaking of 12 days. This wine was made at our barrel room in Alfaz del Pi during 16 months in new barrels made of French oak from Allier.

ORGANOLEPTIC CHARACTERISTICS:

Wine of a high layer. Red ruby colour, intense with red tile sparkles acquired with the aging. On the smelling phase it is very mineral, reminding us of graphite, humus, black stones and freshly farmed land. These mineral aromas finally entwine with spicy notes, soothing and floral like the violet. On the mouth it is very well balanced, uniting power and elegance with a firm tannic charge on the centre of the mouth, without concentrations or aggressiveness. The aftertaste is large and harmonious and the smoked and toasted notes acquired with the pass by the barrel return once more.