
Enrique Mendoza Finca Xaconero 2017

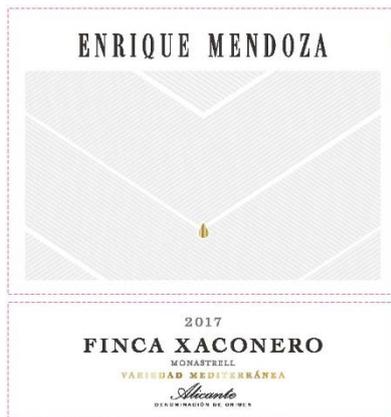
12 months in barrel

GTIN13/EAN CODE: 8 424671 001333

Finca Xaconero or “The lands of the January ponds”. The first documents that refer to cultivation on our estates date back to the 16th century.

The documents tell how it rained so much during the months of September and October then, the land retained the water until January, hence the name. “The lands of the January Ponds”

SPECIFICATIONS:



Variety: 90% old vineyard Monastrell and a small contribution of 5% Shiraz and 5% Garnacha Fina, from our vineyard “Finca el Chaconero” in Villena at the Cabezo de la Virgen” area.

Vinification: Fermented in small stainless-steel tanks at low temperature (25°C) with indigenous yeast from our vineyard. A lot of whole grain and light extraction in the rebounded, looking for balance and harmony. Post-fermentation maceration of 5 days.

Ageing: This wine has been affined for **12 months** in French Allier oak. These barrels are medium-light toasted to fully respect the fruit in the wine. This wine is cultivated in a sustainable way with the environment, with native Mediterranean varieties that reflect our mountains, climate, our sun and our character.

Alc. 14% Vol.

ORGANOLEPTIC CHARACTERISTICS:

High layer wine Ruby red colour with garnet sparkles.

In olfactory phase it transports us to the fresh Mediterranean, with rosemary, rockrose, lavender, sage and the beautiful refreshing aroma of laurel leaves and pine.

In the mouth it is powerful and at the same time harmonious. It has many fine and sweet tannins that will make it live for many years and the barrel that elegantly accompanies the entire weight of the fruit.

Great long and harmonious post-taste where you can see power and elegance united at the same time.

