

# Enrique Mendoza

## Moscatel de la Marina

### The Producer

The Bodega was created in 1989, but work on the project started at the end of the 70s, when Enrique Mendoza started buying bottles and investing into other bodegas. He then started planting his first vines (only 100) out of which he made his first wine barrel for his own consumption. He then planted another 2000 vines of different varieties. Naturally, this amount of wine became too much for his own consumption but not enough to start a proper business. The logical progression was to plant yet more vines. To do so, the Mendoza family decided to move from Alfaz to Villena and to plant 120,000 vines of Cabernet sauvignon, Merlot, Pinot Noir, Shiraz and Chardonnay. As a consequence, Enrique Mendoza has vineyards in two parts of Alicante: Alfaz del Pi (5ha) where the wines are aged in barriques and where the two Moscatel varieties are grown (Moscatel de Alejandria and the French Moscatel de Frontignac) and Villena (80ha) where the Cabernet Sauvignon (50% of the plantings), Merlot, Shiraz, Pinot Noir, Chardonnay and Perellada are planted.

### General Information

Type of wine: Still white wine  
Alcohol Content: 15%  
Grape Variety: 100% Moscatel de Alejandria  
Origin: Spain—Alicante  
Vineyard size: 5ha  
Vines per ha: 2000  
Average yield: 4000kgs/ha  
Average age of the vines: 17 to 30 years old  
Fermentation in new French oak (Allier)  
Suitable for vegetarians



### Tasting Note

On the nose, the fresh Moscatel notes combine with honey and balsamic aromas. On the palate, it is light with a perfect balance between sweetness and acidity and a great long finish. This wine will be the perfect match for most desserts, lemon tart in particular.



25 Metro Business Centre  
Kangley Bridge Road  
London SE26 5BW

Phone: 020 8778 1711  
Fax: 020 8778 1710  
Email: [info@canddwines.co.uk](mailto:info@canddwines.co.uk)