

Enrique Mendoza

Peñon de Ifach

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 Parellada are planted.

General Information

Type of wine: Still red wine
Alcohol Content: 14%
Grape Variety: 60% Cabernet Sauvignon, 20% Merlot, 20% Pinot Noir
Aging: 18 months in French and American oak
Origin: Spain—Alicante
Vineyard size: 80ha
Vines per ha: 3800
Average yield: 6500kgs/ha
Average age of the vines: 17 years old
Suitable for vegetarians



Tasting Note

Bright ruby color. On the nose, there is a pronounced intensity of ripe fruit with subtle notes of vanilla. On the palate, this is a meaty wine with great structure, tannins and intensity. The oak influence is still present on the lingering finish. This wine has not been micro filtered to preserve as much of the fruit character as possible.



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