



# Valencia

## Bodegas Enguera

### Winery Info Sheet



**Proprietor:** Pedro Perez, founded Bodegas Enguera in 1999, making his first vintage in 2000. He currently owns 445 acres of vineyard land; mostly Monastrell, Tempranillo and Verdil, with small quantities of Merlot, Syrah and Cabernet Sauvignon.

**Winemaker / Vineyard Manager:** Diego Fernandez / Jose Vicente.

**Location:** Zone 8, in the town of Enguera, 35 miles inland, south west of Valencia. Enguera is part of the southern district of Valencia, next to Almansa. The vineyards are at 2,037 ft altitude.

**Wines Made:** Dis-Tinto (and others not currently imported).

**Climate:** Zone 8, Mediterranean, with hot days and moderate night temperatures. Rainfall is medium to low. Average temperatures during the active period of the vine (from April to October) is 60.8° F. which is quite low for a Mediterranean climate. Its rainfall is 9.8 in, which tends to be higher than the average in this zone. In conclusion it is warmer and rainier than normal. The cool temperatures, will affect positively the vines, extending its growing season (harvest 2<sup>nd</sup> week of October), maximizing its aromatic and fruit expression as well as its vibrant freshness and color. The high levels of rainfall (9.8 in) are offset by its soil composition, which tends to drain water rapidly.

**Soils:** Sandy soils in its surface and limestone in its subsoil. Sandy soils are good at storing heat, allowing for ripeness at night during cool temperatures; more importantly, sandy soils drain water rapidly, allowing for low surface humidity, whereas the limestone in the subsoil, acts as water storage, providing water in an constant manner to the vine, avoiding periods of drought.

**What makes Dis-Tinto unique?** 1) DisTinto is a *small production* cuvee, less than 5,000 cases made for the world. 2) *Cool temperatures* (60.8° F.) for a Mediterranean climate, making more fruit expressive wines. 3) the high rainfall levels (9.8 in.) are offset by its sandy draining soils, allowing for *low surface humidity*.



There are 53,816 acres of vineyard land in Valencia.



Bodegas Enguera Established in 1999.



#### BREAKDOWN OF VINEYARDS

| VINEYARD           | ACRES | AGE OF VINES (2006) | SOIL               | ALTITUDE | SLOPE |
|--------------------|-------|---------------------|--------------------|----------|-------|
| MONASTRELL         | 148   | 15 – 80             | SAND AND LIMESTONE | 2,037 FT | 7%    |
| TEMPRANILLO        | 148   | 8 – 20              | SAND AND LIMESTONE | 2,037 FT | 7%    |
| MERLOT             | 37    | 8                   | SAND AND LIMESTONE | 2,037 FT | 7%    |
| SYRAH              | 37    | 8                   | SAND AND LIMESTONE | 2,037 FT | 7%    |
| CABERNET SAUVIGNON | 20    | 3                   | SAND AND LIMESTONE | 2,037 FT | 7%    |
| VERDIL             | 53    | 15 - 60             | SAND AND LIMESTONE | 2,037 FT | 7%    |



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**Name of Wine:** Distinto 2005

**Producer:** Bodegas Enguera

**DO:** Valencia (Zone # 8) Climate: Mediterranean

**Grape:** 50% Tempranillo, 50% Syrah

**Soils:** Sand on its surface and limestone on its subsoil

**Production:** 4,000 Cases made – 1,000 for the U.S.

**Wine Maker:** Diego Fernandez

**Ageing:** Stainless Steel.

**Notes:**

Distinto 2005 IWC **87+ pts**

Ruby-red. Pungent, earthy cherry and cassis aromas, accented by tar and licorice. Dry, solid and powerful, with powerful cherry and chocolate flavors complicated by espresso and black tea. Remarkably grown-up and powerful for the price, with serious structure and concentration, not to mention length. IWC by Josh Reynolds Sept/Oct 2006