

Vins de la Mediterrània LA VALENCÍ 2020

enovitis
SMART WINES



Mediterranean wines are born to give value to minority vine varieties, which grow in soils and mesoclimates of the Mediterranean basin. It is a research and collaborative project with local entities and winegrowers.

THE VINEYARD

Finca del Toll de Biar is located on sandy soils with Mediterranean-Continental climate, as well as great thermal amplitude.

This grape has a minority abundance, individually selected and non-grafted vines.

The Valenci is cultivated in an organic way and certified by the Committee of Organic Agriculture of the Valencian Community [CAECV].

LA VALENCÍ 2020

Valenci single varietal red wine, a very minority variety in the process of study and recovery.

Harvested by hand with double sorting, in vineyard and winery.

Fermentation with whole berries without stems. Gentle daily pump overs during the first few days to help extraction but shortening the maceration at the end of the process. Mild pressing and subsequent aging of 6 months in stainless steel.

The lees are raked until a clean wine is obtained. Bottling without fining or filtering.

TASTING NOTES

La Valenci is a very attractive pale red wine.

The nose is intense, ripe and fruity.

In the mouth it is round, with a soft and a very spicy mouth finish.

It comes with a cheerful style, alive and bright.

A 100% Mediterranean wine.

Consumption temperature: 9-12 °C

Winemaking and aging

Area:	Alto Vinalopó (Alicante) Winemaker selection
Type of soil:	Sandy
Variety:	Valenci 100%
Harvest:	Setember 29th
Aging:	6 months in inox tank
Nº of bottles:	936

Analytical data

Alcohol:	14,5 % vol
Volatile acidity:	0,55 g/L
Residual sugar:	<0,10 g/L
Total acidity:	6,2 g tartaric acid/L
pH:	3,33
Total sulphites:	<10 mg/L

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DISTRIBUCIÓ