



Encina del Inglés 2018

In the 19th Century, Ronda was an essential part of romantic English travelers' "Great South Tour". Among these was Queen Victoria's celebrated Prime Minister, Benjamin Disraeli. This elegant wine is a tribute to those Englishmen who, through their accounts and sketches, gave this beautiful Andalusian city universal character.

Designation of Origin: Sierras de Málaga. Sub-zone: Serranía de Ronda.

Varietals: Tintilla (50%), Garnacha (35%), Cabernet Sauvignon (15%)

Harvest: Selected, hand harvested grape with an altitude of 3000 feet above sea level and 30 miles from the Mediterranean Sea.

Winemaking: Fermented on the skins, with medium maceration, at a controlled temperature of 25°C.

Ageing: 9 months in second use Allier French oak vats of 50HL.

Graduation: 14.5% vol.

Total acidity: 4.76 g/l (t.a.).

Volatile acidity: 0.59 g/l (s.a.).

Residual sugar: 0.73 g/l.

Free SO₂: 33 mg/l

Total SO₂: 67 mg/l

Type of bottle: Borgogne, green, 75cl.

Tasting note:

Lively purple in colour.

Aroma of Black fruits, fresh with fine herbal, minerality and terroir.

In the mouth is fresh, meaty and round, with ripe tannins. Nice, with a long after-taste.