

WINES REMIGIO ENRIQUEZ

Our vineyard forms the soul of our wines. The delicate daily work it requires, our attention to its needs, and the exquisite care we take of it guarantee the best expression of our grapes and our wines. Having good grapes is the only way to obtain great wines. That is why our work in the vineyard is vital, and we carry it out by hand.



Our signature wines are handcrafted in tanks of no more than 2,500L and then aged in 300L barrels. The grapes come from our Santa Marta estate and are fertilized with natural fertilizers.







RED WINES

Restlessness 2016

A powerful wine with volume and a certain gloss in the mouth, but with notes of aromatic sensations uncommon in the area: its fruity base and a crianza structure with resinous and mineral notes provoke an elegant, sophisticated full set of suggestive sensations.

COMPLEMENTS: 15 months in oak barrels. Limited Edition - 3150 bottles

Composition: 80% Tempranillo - 20% Cabernet & Merlot





REMIGIO ENRÍQUEZ Restlessness 2017

Cherry red with a garnet rim and medium depth.

TASTE: In the mouth it is sweet and fresh, with ripe red fruits to accompany its good acidity.

AROMA: Reminiscent of sweet spices (cinnamon and vanilla) with some subtle cocoa and candied fruit notes.

COMPLEMENTS: 15 months in barrel. Limited Edition - 4588 bottles **Composition**: 80% Tempranillo - 20% Cabernet Sauvignon & Merlot 14%vol. 75 cl.





REMIGIO ENRÍQUEZ Restlessness 2018

Clean and bright, full-bodied, with a cherry red colour and a cardinal rim. Intense, with strong dark forest fruit flavours (blueberry, rosemary, plum, rockrose, and blackberry) and spices (black licorice and tobacco leaf).

In the mouth it is well-structured, polished, and smooth, with an excellent territorial freshness and a touch of minerality (graphite, pencil lead).

COMPLEMENTS: 18 months in barrels. Limited Edition - 3500 bottles **Composition:** 80% Tempranillo - 20% Cabernet Sauvignon & Merlot 14%vol. 75 cl.





REMIGIO ENRÍQUEZ YAYOS 2016

This wine holds depth, structure and consistency and a clear vocation for the future, yet already leaves notable traits of greatness.

TASTE: A full, but not rough, mouthfeel; fleshy and refreshing, expressive and with a long aftertaste.

AROMA: Pleasant aromas with marked fruit notes along with tempranillo and truffle.

Composition: 80% Tempranillo - 20% Garnacha.

Limited edition - 2150 bottles

14% vol. 75 cl





REMIGIO ENRÍQUEZ Mencía 2018

TASTE: It has a fruity aroma that is balanced and fresh, very soft from the barrel.

AROMA: In the mouth, it is smooth and tasty, with a punch of character to the nose. Cherry colour with a violet rim.

COMPLEMENTS: Wine aged 6 months in barrels of different origins. Wine made in the traditional way, with grapes harvested by hand, in vineyards located at 600 meters altitude, between the Ribeiro and Ribeira Sacra areas.

Composition: 100% Mencía





REMIGIO ENRÍQUEZ Mencía 2019

Clean and bright, medium-bodied, cherry red colour with purple meniscus. Medium intensity, with elegant notes of red fruits (cherry, currants, raspberry, passion fruit) and spices (pepper, tobacco). Although light, it is very pleasant and elegant; an excellent union of fruit and freshness (watermelon), with good balance.

6 months in barrels of different origins.

Limited edition 900 bottles.

Composition: 100% Mencía





WHITE WINES

Godello 2017

TASTE: In the mouth it has a balanced acidity; it is sweet and silky with embracing notes.

AROMA: Dominated by floral and fruity nuances; a light honeyed touch of wood with a great aromatic intensity.

Composition: 80% Godello - 15% Albariño - 5% Teixadura

Limited Edition: 900 numbered bottles.





REMIGIO ENRÍQUEZ Godello 2018

TASTE: In the mouth it has a balanced acidity; it is sweet and silky with embracing notes.

AROMA: Dominated by floral and fruity nuances; a light honeyed touch of wood with a great aromatic intensity.

Composition: 80% Godello - 15% Albariño - 5% Teixadura

Limited Edition: 900 numbered bottles.



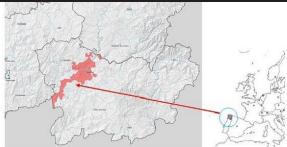


REMIGIO ENRÍQUEZ Our Winery

Our winery is located between the Ribeiro and Ribeira Sacra regions. We elaborate wines in an artisan way, both respecting the environment and using natural fertilizers.

Wines of the land of Val do Miño - Ourense.











Our signature wines are handcrafted in tanks of no more than 2,500L and then aged in 300L barrels. The grapes come from our Santa Marta estate and are fertilized with natural fertilizers.





We take great care and treat each and every inch of our land with great affection, and in the most natural and respectful way possible to the environment. This way, our grapes develop their best expression and have a personality that reflects the qualities of the environment in which they are grown.











REMIGIO ENRÍQUEZ WINES REMIGIO ENRIQUEZ

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