



Erwin Bechtold
Vino Blanco 5

ENATE

UNO'2012
CHARDONNAY

SOMONTANO
DENOMINACIÓN DE ORIGEN

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EN NARIZ, UN DESFILE DE NOTAS LÁCTICAS, MELOCOTÓN MADURO, FRUTOS SECOS, TURRÓN Y TORREFACTOS. EN BOCA, FRESCURA CON UNA EXTRAORDINARIA CARNOSIDAD.

Variedad: Chardonnay de nuestro pago de Planacor.

Vendimia: manual en cajas.

Vinificación: el mosto de yema fermenta y realiza la maloláctica en barricas nuevas de roble francés, con *bâtonnages* regulares. Siguiendo los principios de la enología menos intervencionista, el vino no es clarificado ni estabilizado, por lo que pueden aparecer sedimentos en botella.

Vino blanco original, diseñado a pie de viña y elaborado según una exclusiva vinificación a la carta. Grande y de largo recorrido.

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTAINS SULPHITES, INDEHOLDER SULFITER, SISÄLTÄÄ SULFITTEJA, INNEHÅLLER SULFITER, SUDETYJE YRA SULFITAI.

EMBOTELLADO EN LA PROPIEDAD POR

VINEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.

SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN

R.E.Nº 7186-HU

www.enate.es

casoja registrada de la denominación de origen

SOMONTANO

75cl e15,5% vol



VENDIMIA TARDÍA

Original para Enate de Erwin Bechtold

LABEL

Original artwork for ENATE by
Erwin Bechtold.

PRESENTATION

75 cl.

PRIZES

2006 Vintage

Prestige: Les Citadelles du Vin, France

Silver Medal: Chardonnay du Monde

Competition, France

Best Oak-Aged White; Vivir el Vino

2011 Vintage

Silver Medal: Chardonnay de Monde, France.

2012 Vintage

Gold Medal: Chardonnay du Monde, France

GRAPE VARIETALS

Chardonnay from our Planacor vineyard, which boasts an "inland Mediterranean" microclimate and soil with a sandy-loam texture.

Following an extremely dry winter, the spring rains (April in particular) fell like a soothing balm for the vines, allowing them to flower and bud adequately. The harvest got underway on 13th August after a heat wave that hit the region with extremely high temperatures during both day and night. However, the Chardonnay grapes used for our ENATE Uno did not reach the winery until the 24th August as our objective was optimum ripeness and concentrated fruit capable of delivering the highest quality. Manual harvest on the morning of 25th August 2012 into small boxes with a 15kg capacity. The most remarkable aspect of the 2012 harvest was the low yield per hectare of the white varieties, which was a direct consequence of the spring frosts.

VINIFICATION

After cold racking of the free-run must over a period of 60 hours, alcoholic fermentation took place in new fine grain (1.5mm) French oak barrels with medium toast. Each barrel was equipped with a stainless steel cooling coil to maintain the temperature at a constant 18°C during fermentation.

MALOLACTIC FERMENTATION

Malolactic fermentation in new French oak barrels then took place with prior adaptation of the lactic bacteria to the wine's alcohol content and pH.

AGING

The wine was aged on the lees. The level of turbidity was adjusted accordingly in order to maintain a colloidal cushion to absorb the sensorial impact of the barrel and, as a consequence, retain the varietal character. The wine rested in barrel from 27th August 2012 to 9th April 2014.

BOTTLING

After aging, the wine remained in a small tank until bottling took place on 26th May 2015. Following the winemaking principals of minimum intervention, the wine was neither clarified nor stabilized prior to bottling, meaning that some sediment may be present in the bottle.

WINEMAKER'S IMPRESSIONS

An original white wine designed at the foot of the vines and created following an exclusive, tailor-made vinification. Magnificent wine with a long evolution.

TASTING

On the nose this wine presents a continuous stream of ripe peach, dried fruits, almond nougat and lactic aromas against a subtle mineral background with toasted nuances hinting at the wine's barrel aging. On the palate the wine skilfully combines freshness with mouth-filling meatiness.