



# ENATE

ROSADO  
CABERNET SAUVIGNON  
2021

SOMONTANO  
DENOMINACIÓN DE ORIGEN

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AROMA INTENSO Y MUY AFRUTADO EN EL QUE RESALTAN LOS AROMAS DE ARÁNDANOS Y FRAMBUESAS, EN BOCA PRESENTA UN ATAQUE CARNOSO Y PLENO. ES FRESCO Y ÁGIL. MUY PERSISTENTE.

Variedad: Cabernet Sauvignon.  
Fermentación: 16°C.

Un vino con alma de blanco y cuerpo de tinto.

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

EMBOTELLADO POR  
VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.  
SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN  
R.E.Nº 7186-HU  
www.enate.es

Original para Enate de Victor Mira

SOMONTANO



75cl e 14% vol



**LABEL**  
Original artwork for ENATE by  
Victor Mira.

**PRESENTATION**  
75 cl.

**PRIZES**  
2004 Vintage  
Selected as one of the top ten discoveries at  
Vinexpo, France.  
2005 Vintage  
Silver Medal: Vinalies Internationales, France.  
Bronze Medal: Decanter World Wine Awards, UK.  
Bronze Medal: Estonian Wine Challenge.  
2008 Vintage  
Gold Medal: La Sélection, Germany.  
Silver Medal: Mundus Vini, Germany.  
2009 Vintage  
Silver Medal: Mundus Vini, Germany.  
2010 Vintage  
Gold Medal: Berliner Wein Trophy, Germany.  
Gold Medal: La Selección, Germany.  
Bronze Medal: Wine Days International Wine Fair,  
Lithuania.  
Gold Medal: Sélections Mondiales des Vins,  
Canada.  
2012 Vintage  
Silver Medal: Concorus Rosés du Monde, France.  
Gold Medal: Sélections Mondiales des Vins,  
Canada.  
Silver Medal: CINVE Awards, Spain.  
2014 Vintage  
Honor Roll of the Vino Cotidiado Guide, Spain.  
2015 Vintage  
Silver: Mondial du Rosé  
Gold Medal: Sub30 Wine Challenge, Spain  
2017 Vintage  
Gold Medal: Concours Mondial du Rosé, France  
2018 Vintage  
Silver Medal: Mundus Vini, Germany

**GRAPE VARIETALS**  
Cabernet Sauvignon.

The 2021 harvest was characterized by mild temperatures from January to October. Rainfall was scarce, barely 260 mm, compared to previous years with more than 500 mm. These weather conditions favoured a more gratifying vineyard development, with hardly any phytosanitary treatments.

The first part of winter was very cold and dry, which was very beneficial for the correct healing of pruning wounds to heal properly. The second part of winter was marked by the Filomena blizzard, which left heavy snowfalls in the Somontano area. Precipitation amounted to around 50 mm, leading to a significant accumulation of water reserves in the subsoil. Spring greeted us with warmer than usual temperatures and hardly any rain, which resulted in an early budding of the plant. However, a colder period soon followed, causing the vines to come to a standstill. The "cold front" that caused severe spring frosts in many European appellations skipped past Somontano, thankfully.....This "frost of the century" devastated many vineyards in France and led to a drastic reduction in yields. It was precisely because of this that the neighbouring country dropped to third place as a grape producer, after Italy and Spain.

Veraison began in mid-July. Since the summer of 2021 was mild and cool, without the damaging heat waves that August usually brings some years, ripening progressed slowly and completely, with no signs of over-ripening. The harvest began on August 18<sup>th</sup>, with the earlier white varieties being harvested: chardonnay and gewürztraminer. The red grapes were slower and showed signs of fatigue. The thirst that some unirrigated vineyards were beginning to feel was quenched thanks to the typical early September thunderstorms that usually occur in our area. Afterwards, the weather was warm, stable, and dry and rounded off a superb phenolic ripening, something seldom seen in Somontano. After a month and a half, we finished the harvest on October 1<sup>st</sup>.

The extraordinary state of health of our grapes has allowed the fermentations to be progressive and complete, resulting in wines with a magnificent balance, moderate alcohol content and that invigorating and refreshing acidity that makes our wines so appealing and easy to drink.

**VINIFICATION**

The grapes, harvested in perfect condition and at optimum ripeness, underwent maceration with the skins to extract color. Once the solid residues had been removed by static clearing at 8 °C, the clean must underwent fermentation in stainless steel tanks at a controlled temperature of 16 °C using carefully selected yeast of the *Saccharomyces cerevisiae* genus. After fermentation the wine was clarified with bentonite and stabilized at -5 °C to eliminate the excess potassium bitartrate.

**BOTTLING**

December 2021.

**TASTING**

The Cabernet Sauvignon, cultivated with meticulous care in Enate's vineyards until reaching optimum ripeness, expresses its full potential in this mono-varietal wine. Intensely fruity on the nose revealing aromas of blueberry, raspberry and pepper. The first sensation on the palate is one of mouth-filling meatiness, yet thanks to its beautifully balanced acidity it develops into a lively and easy-drinking wine. Its evolution on the palate is magnificent and is rounded off with a long and flavorsome finish with lingering varietal aromas.

**WINEMAKER'S IMPRESSIONS**

A wine with the soul of white and the body of a red, created to play and win in the champion's league.

**SERVICE**

Served at between 8-10 °C, the ENATE Rosé enhances dishes such as pasta, white meat and soufflés.