



ENATE

Reserva Especial 2006

GRAPE VARIETALS

Cabernet Sauvignon and Merlot from one of Enate's best ever harvests.

The 2006 harvest was one of the best in the history of Somontano as the hot weather in June and July brought about a record-breaking start to the harvest, which got underway on 8th August.

WINEMAKING METHODS

Both varieties were harvested into crates and were vinified in small stainless steel tanks fitted with a pneumatic system to drive internal arms, which regularly plunged the cap of the must. Fermentation took place at a temperature of 28 °C and maceration with the skins lasted for one month.

The wine was then moved to new fine-grain French oak barrels (Nevers) where it underwent malolactic fermentation with the addition of *Leuconostoc Oenos*, which had been previously adapted to the alcohol and pH of the wine.

With the malic acid transformed in lactic acid, the wine was then aged on its lees for a period of 19 months to favor adequate autolysis of the yeast and lactic bacteria. This process helps to free polysaccharides from the cellular walls, which in turn contributes towards the meatiness and volume of the wine on the palate.

With the aim of minimal intervention the limpidity and settling of solid particles was achieved through natural sedimentation without clarifying agents. In addition, the wine did not undergo tartaric stabilization, meaning that some sediment (potassium bitartrate) may be present in the bottle.



AWARDS

96 points Vinos de Aragón Guide. Best oaked red wine from Aragón.

93 points in Peñín.

TASTING NOTES

A harmonious combination of fresh red fruit (wild strawberries) with a touch of violet is revealed on the nose together with aromas that hint at the careful barrel aging. This wine is powerful, meaty and flavorsome on the palate and boasts a firm tannic structure, which guarantees excellent potential for laying down. The taste experience is rounded off with a lingering finish that brings the roasted flavours and vanilla to the fore and which affords the wine a modern and pleasing character.

WINEMAKER'S IMPRESSIONS

The vinification of Enate's Special Reservas takes maximum advantage of the high quality of grapes in specific years, without the need to present continuity from one vintage to the next.

SERVICE

Serve at 16-18 °C. Perfect with stews, red meat, roasts, and semi-cured cheese. As the wine has undergone minimal filtration, it may present a sediment of bitartrates. These sediments are natural and are a guarantee that the wine has not been subjected to any physical or chemical treatments. By gently decanting the bottle, the sediment will stay at the bottom and will not affect the overall bouquet of the wine.

BOTTLING DATE

14th May 2008, in a special edition topaz-coloured Bordeaux bottles.

LABEL

Original artwork for ENATE by José Manuel Broto.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.