



ENATE

Cabernet-Merlot

GRAPE VARIETALS

Cabernet Sauvignon and Merlot.

WINEMAKING METHODS

Each grape variety was pressed then fermented separately in stainless steel tanks kept at 24 °C. The wine underwent both alcoholic and malolactic fermentations and was aged for six months in 225 litre, French oak & American oak barrels, for precisely the right period of time so as to provide a touch of distinction to the wines.

TASTING NOTES

Fully ruby colour. A complex blackcurrant, blackberry aroma with a touch of violet and hints of red pepper, vanilla and herbs. Smooth and round mouthfeel; the soft tannic cushion gives way to a flavoursome palate which releases pleasant honey-roast aromas. The well balanced acidity will ensure improvement in the bottle over the next five years.

WINEMAKER'S IMPRESSIONS

A wine with a cosmopolitan character and easy to drink. Its bouquet, in which the varietal character predominates over the tertiary bouquets of the crianza, and its velvety tannins make it an authentic four wheel wine designed for all publics.

SERVICE

Its full fruity flavour makes it ideal accompaniment to hot and cold meats, cheeses and even fish in a rich sauce. Best served between 14-16 °C.

LABEL

Original artwork for ENATE by Carrera Blecua.



LASTEST AWARDS

2018 Vintage

Silver: Japan Women's Wine Awards.

Gold: Mundus Vini.

Bronze: Teksom International Wine Awards.

2020 VINTAGE

Thanks to a rainy and mild autumn, the plants recovered from the harvest, building up reserves and completing the lignification process before the arrival of the frosts.

After a humid, mild winter with a lot of persistent fog, a very rainy spring arrives, which favours the vegetative development, but also compromises grape setting, putting us on the alert for possible cryptogamic diseases. In the first six months of 2020 alone, as much rain fell (475 mm) as in the entire year 2019, May being one of the rainiest (120 mm), most humid and warmest months. 2020 will be remembered as a vintage of an Atlantic spring climate and an almost tropical May. The hailstorms on May 29th and June 16th were very violent and wiped out a large part of our vineyards in Bachimaña and the Salas area. Cold air currents at high altitude caused an intense vertical development of cumulonimbus that discharged large quantities of hail, causing a significant decrease in the yield of the red varieties. Summer was very dry and hot, with a very high average temperature of 24.3 °C, which led to a complete ripening of all grape varieties.

We started harvesting on August 18th, and ended, without a single day of rain, slowly and smoothly, on September 18th. The Atlantic touch of the vintage is reflected in the wines, which reveal their fresher, juicier character. Although a limited vintage in terms of quantity, it is of magnificent quality.

Bottling date: March 2022.

Presentation: 50, 75 and 150 cl bottle.

Alcoholic strength: 15% Vol.