



# ENATE

## Crianza

### GRAPE VARIETALS

Tempranillo and Cabernet Sauvignon.

### WINEMAKING METHODS

The musts of each variety were fermented separately at 26 °C in stainless steel tanks. Once malolactic fermentation had taken place, the wine remained in barrels for a period of nine months; the Cabernet Sauvignon in French oak and the Tempranillo in American oak. The wine was then moved to stainless steel tanks to be stored before bottling.

### TASTING NOTES

Deep picota cherry red in colour. Intense and complex nose with rich smoky and spicy aromas emerging from a background of mature red fruit. Well-structured tannins contribute to a mouth-filling meatiness on the palate and an extraordinarily long finish reveals delicate toasted nuances that linger.

### WINEMAKER'S IMPRESSIONS

This wine can be said to be the most characteristic Spanish wine amongst Enate's portfolio, given that its composition is based on Tempranillo, Spain's most well-known grape. The Cabernet Sauvignon makes an important contribution to the wine's structure and the overall effect is hugely flattering. The many alluring shades presented highlight the wine's skillful ability to combine power and delicacy.

### SERVICE

This wine may present bitartrate sediment. This is a naturally occurring phenomenon and guarantees that the wine has not been subjected to any kind of physical or chemical treatments. By slowly decanting the wine, the sediment will remain in the bottle and will in no way affect the taste of the wine. Served at 16-18 °C, ENATE Crianza enhances smoked foods, meat, casseroles and all kinds of cheese.

### LABEL

Original artwork for ENATE by Víctor Mira.



## LASTEST AWARDS

### 2017 Vintage

Double Gold: Sakura Wine Award, Japan.

Silver: Concours Mondial Bruxelles.

Gold: Mundus Vini.

Top 100 Wine Merchant Top.

91 points Tasting Panel.

91 points in Guía Gourmets. Honor Roll.

### 2018 Vintage

Gold: Sélections Mondiales des Vins, Canada.

## 2019 VINTAGE

A rainy autumn was followed by a dry winter. The scarcity of rainfall and high temperatures during the month of March led to an early budbreak, about 6 to 7 days compared to the usual dates. This advance, however, was not reflected in the flowering dates, due to a somewhat cooler than usual start to spring. The scarcity of spring rains was one of the most noteworthy features of the 2019 season, a detail that favoured cluster setting and an excellent vine health. The first half of summer was dry, which is why the rain recorded between August 19<sup>th</sup> and 20<sup>th</sup>, just a few days before the harvest, provided significant relief for our dryland vineyards.

The summer of 2019 was one of the warmest recorded in Somontano, encouraging a complete ripening in all the varieties.

Overall, the 2019 harvest deserves to be remembered for the excellent health of the grapes, a complete ripening and optimal weather that lasted throughout the harvest.

**Bottling date:** February 2021.

**Presentation:** 75 cl bottle.

**Alcoholic strength:** 15% Vol.