



ENATE

UNO'2013 Chardonnay

GRAPE VARIETALS

Chardonnay.

A mild winter with some of the highest levels of rainfall in recent years was followed by the coldest spring in decades, with an average temperature of 14 °C. An extremely rainy second half of May delayed flowering by about three weeks. The uncommonly mild temperatures of the month of August (only 23 °C) contributed as well in slowing down the ripening process, postponing the 2013 harvest until September 10th: the latest harvest in the history of ENATE and Somontano. However, this delay was later compensated by with the absence of rain and higher-than-usual temperatures, allowing for a slow and smooth harvest.

The grapes for our ENATE UNO Chardonnay were not harvested until September 19th with the aim of achieving remarkably ripened and well concentrated grapes, capable of withstanding a lengthy ageing.

We harvest this highly special chardonnay by hand at daybreak, and it is stored in small 15kg boxes until delivered to the winery.

WINEMAKING METHODS

After a cold debourbage of the free-run juice for 60 hours, the alcoholic fermentation is carried out in new fine-grained (1.5 mm), medium-toast French oak barrels. Each barrel is equipped with a cooling coil so as to stabilize the fermentation temperature at around 18 °C.

MALOLACTIC FERMENTATION

After the lactic bacteria adapt to the alcohol and pH, the free-run juice completes the malolactic fermentation in new French oak barrels.

AGING PROCESS

The wine is aged with the lees, adjusting the turbidity level in order to maintain a colloidal cushion that softens the sensory impact of the barrel while respecting the varietal features. It stays in barrels from September 19th, 2013, until April 27th, 2015.

BOTTLING

Applying minimal interference principals, the wine is neither filtered nor stabilized. As a consequence, some sediments may appear in the bottle. After barrel-ageing, the wine is stored in a small, stainless-steel tank until the day of its bottling, on April 20th, 2017.

TASTING NOTES

On the nose, it is a seamless parade of lactic nuances, ripe peach, nuts, nougat, and toasted hints, over an elegant mineral background. On the palate, freshness and an extraordinary fleshiness are masterfully balanced. Undoubtedly, this 2013 vintage is a true reflection of a more Atlantic profile, agile on the palate, showing more edge.

WINEMAKER'S IMPRESSIONS

An original and unique white wine, designed at the foot of the vineyard, made following an exclusive "à la carte" method. Full-bodied and persistent.

SERVICE

Its unique personality and exuberance demand some specific pairings. Served at 10-12 °C it is a perfect match for strong cheese, fish, and hearty dishes such as stews.

LABEL

Original artwork for ENATE by Erwin Bechtold.



LASTEST AWARDS

2012 Vintage

98 points in Anuario El País.

Honor Roll: best rated wines of the Somontano P.D.O.

2013 Vintage

94 points in Guía Peñín.

96 points in Guía Gourmets.

97 points in Guía Vivir el Vino.

95 points in Guía Proensa.

Presentation: 75 cl bottle.

Alcoholic strength: 15,5% Vol.