



# ENATE

## Varietales dos mil veinte

### GRAPE VARIETALS

Cabernet Sauvignon, Merlot, Tempranillo and Syrah.

### WINEMAKING METHODS

Each variety was fermented separately in stainless steel tanks at a temperature of 28 °C. Malolactic fermentation took place in new French oak barrels, as did ageing, which lasted a total of 18 months.

### TASTING NOTES

A variety of aromas mingle to give an intense and expressive nose; soft fruit such as blackberry and cherry; spices hinting at pepper, cumin and oregano and a nuance of aniseed against a toffee and praline background provided by the oak. Noble and mature tannins guarantee mouth-filling meatiness on the palate. Flavoursome and fresh with a more rounded tannic structure. Seductively lingering, honey-roast aromas reappear during an ample and elegant finish. It is, without a doubt, a varietal wine with a distinctly fresh and contemporary character.

### WINEMAKER'S IMPRESSIONS

This wine is the result of a fusion of the most select varieties to be cultivated in our vineyards. A multifaceted personality is characterised by floral notes from the Merlot, balsamic, mineral and spicy nuances from the Cabernet and black olive and leather from the Syrah.

### SERVICE

The best to serve the wine between 16-18 °C and ideal with smoked and roast foods as well as red meat. As it receives minimal filtration treatments, it is possible that the wine will present some sediment (potassium bitartrate) in the bottle. This is a naturally occurring phenomenon and is a guarantee that the wine has not been subject to physical or chemical treatments. Upon decanting the wine slowly, the sediment will remain in the bottle and will not affect the taste experience in any way.

### LABEL

Original artwork for ENATE by Salvador Victoria.

## 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:** May 2022.

**Presentation:** 75 cl bottle.

**Alcoholic strength:** 15% Vol.



## LASTEST AWARDS

### 2019 Vintage

96 points in Guía Gourmets. Honor Roll.

94 points in Guía Vivir el Vino.

92 points in Guía Peñín.

90 points in Guía Proensa.