



V.E. por 100ml
364kJ/87kcal

ENATE

Cabernet-Cabernet

GRAPE VARIETALS

Cabernet Sauvignon.

WINEMAKING METHODS

Fermentation takes place in stainless steel tanks at 24 °C, maceration with the skins lasts for three weeks. The wine is then transferred to new French oak barrels for malolactic fermentation and stays in the same barrels for 18 months. Subsequent stabilization in tank until its bottling.

TASTING NOTES

Very expressive and intense nose, where black fruits are wrapped in an atmosphere of fresh liquoriness. The balsamic, phenolic and spicy notes of the cabernet are intertwined with the toasty, creamy and cocoa nuances provided by the new barrel. Dense, fleshy palate, with ripe and unctuous tannins that foretell an excellent capacity of aging in the bottle. Long, enveloping, quite lingering finish.

WINEMAKER'S IMPRESSIONS

This wine is the result of the fusion of the best cabernets from our vineyards. Its serious and Atlantic touch combines with its more Mediterranean, sweet and flattering character to show that Somontano gives shelter to big, elegant Cabernets.

SERVICE

Serve between 16-18 °C. Ideal with smoked food, casseroles and red meat.

As the wine received minimum filtration, there is a possibility that it will present some bitartrate sediment in the bottle. This is a naturally occurring phenomenon and is a guarantee that the wine has not been subjected 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 Erwin Bechtold.



LASTEST AWARDS

2015 Vintage

Gold: Concours International des Cabernets.
Gold: Gilbert Gaillard International Challenge.
93 points, Top 100 La Vanguardia Wine Guide.

2016 Vintage

Gold: Concours International des Cabernets.
95 points in Guía Gourmets. Honor Roll.
92 points in Guía Proensa / 90 points in Guía Vivir el Vino.
Gold: Vinos de Aragón Challenge.

2017 Vintage

Gold: Concours International des Cabernets.

2017 VINTAGE

After a rainy start to the year with average seasonal temperatures, spring greets us on the night of March 24th with a surprising snowfall that causes power cuts and road problems in Somontano.

April, on the other hand, arrives with higher than usual temperatures, reaching 20 °C some days. At the end of the month, however, a cold front causes a significant drop in temperatures, and the heavy frost on the night of April 28th affects some of the earliest varieties in the vineyard.

May and June were particularly warm and dry, favouring the development of vegetative growth. July arrives quite cool, but in August, a wave of warm air bathes the peninsula and part of Europe, accelerating the ripening of the grapes, allowing us to start the harvest on August 9th, with the Chardonnay from our plot 234. A harvest of low yields, but extraordinary quality that ends on September 21st.

The 2017 vintage will be remembered worldwide as a year with significant yield losses due to a general lack of rainfall and damage caused by spring frosts.

Bottling date: May 2019.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.