



V.E. por 100ml
324kJ/77kcal

ENATE

Chardonnay barrica

GRAPE VARIETALS

Chardonnay.

WINEMAKING METHODS

For our barrel-fermented Chardonnay, the grapes were picked in perfect condition and at optimum ripeness and placed in a pneumatic press where they underwent gentle pressing. Static settling at 8 °C allowed the solid residue to be removed and, once clean, the must was transferred to new French oak barrels for both alcoholic and malolactic fermentation. The wine was then left in contact with the lees during seven months in the same barrels with fortnightly *battónage*. Finally it was clarified with bentonite and stabilized at -5 °C in order to eliminate excess potassium bitartrate.

TASTING NOTES

Exuberant and complex aromas reveal a tantalizing blend of varietal characteristics such as hazelnut and toasted bread; tropical fruits, including pineapple and grapefruit, and hints of toasted oak from the barrel aging. On the palate it is mouth-filling and creamy and develops beautifully with a fresh acidity that finishes in an extraordinarily long finish, during which nuances of toastiness reappear.

WINEMAKER'S IMPRESSIONS

One of the winery's flagship wines. It boasts a magnificent balance between fruit and oak, with the relevance of the wine's impeccable development on its lees and its barrel aging becoming apparent on tasting. A regular prize-winner amongst the very best of Spanish wines.

SERVICE

Served at between 10-12 °C, ENATE barrel fermented Chardonnay is ideal with oily fish, white meat, smoked foods and strong cheese.

LABEL

Original artwork for ENATE by Antonio Saura.



LASTEST AWARDS

2017 Vintage

Silver: USA Wine Ratings.

2019 Vintage

Great Gold: Gilbert Gaillard Int. Challenge.

The Spanish Chardonnay Monovarietal Ambassador in Wine Up's Guide.

2021 Vintage

Master medal: The Global Wine Masters.

2022 VINTAGE

With high temperatures and scarce rainfall throughout every season, one of the most noteworthy features of the 2022 vintage was the extreme heat. During the months of June, July and August, temperatures reached over 40 °C, making us start the harvest 10 days earlier than usual.

A fairly dry Autumn was preceded by enough rain to allow the vines to recover from the 2021 harvest. The first part of winter was also very cold and dry, favouring flower formation and also eliminating the risk of wood disease propagation during winter pruning. In contrast, the second half of winter brought milder temperatures that favoured an early budbreak.

After the persistent winter drought, spring was rainy, with higher-than-average temperatures at the end of March and April. These conditions accelerated growth process, and the vines showed an outstanding development that can be rarely seen. And so, the blooming period was dry and windy, free of any risks of fungal disease, with excellent conditions for the fruit to develop properly.

Veraison began mid-July, well into the heat wave that started in May. The lack of summer rain put the ripening process at risk, especially in the rainfed plots and in areas with poor soils. This also lowered the yields, but on the other hand allowed us to harvest impeccably healthy grapes with a higher concentration of sugar. Considering the fact that we began harvesting on the 10th of August, it is not surprising at all that the 2022 vintage is one of the earliest of Somontano. Overall, it has been a smooth and calm harvest that ended on September 16th.

Bottling date: March 2023.

Presentation: 75 cl bottle.

Alcoholic strength: 14% Vol.