



V.E. por 100ml
383kJ/91kcal

ENATE

Merlot-Merlot

GRAPE VARIETALS

Merlot.

WINEMAKING METHODS

The must was fermented in stainless steel tanks at 28 °C and skin maceration lasted 28 days. Afterwards, malolactic fermentation and wine ageing for sixteen months were carried out in new French oak barrels. Finally, the wine was stabilized prior to bottling.

TASTING NOTES

A highly solemn wine, perfectly representing the ENATE Merlot-Merlot line. It displays a wide and complex aromatic range that harmoniously combines hints of red fruits, balsamic and spicy nuances (eucalyptus, clove) along with the characteristic aromas of dried apricots and roasted, cocoa hints provided by the barrel. Mouth filling, fleshy palate covered by sweet tannins of impeccable finesse. A lingering, persistent finish shows hints of ink and leather.

WINEMAKER'S IMPRESSIONS

A wine that is bursting with exuberance and it goes directly to the senses. The power of the name goes also in concordance with the might that it reveals at its passing through the mouth. The wine shows, without any doubt, our serious intent.

SERVICE

This wine may have bitartrate sediments. This is a natural phenomenon that guarantees that the wine has not been subjected to any physical or chemical treatment. By gently decanting the bottle, the sediment will remain at the bottom and will not affect the taste of the wine. Served at 16-18 °C ENATE Merlot-Merlot enhances game dishes, stews and smoked foods.

LABEL

Original artwork for ENATE by Frederic Amat.

2019 VINTAGE

A rainy autumn was followed by a dry winter. The scarcity of rainfall and high temperatures during the month of March lead 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 19th and 20th, 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: May 2021.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.



LASTEST AWARDS

2016 Vintage

92 points Gilbert & Galliard.

2017 Vintage

Gold: Global Merlot Masters.

96 points in Guía Gourmets / 95 points in Guía SEVI.

93 points in Guía Vivir el Vino / 91 points in Guía Peñín.

90 points in Guía Gourmets. Honor Roll.

2018 Vintage

Great Gold: Vinos de Aragón Challenge.