



V.E. por 100ml  
361kJ/86kcal

# ENATE

## Reserva

### GRAPE VARIETALS

Cabernet Sauvigon.

### WINEMAKING METHODS

Fermentation took place in stainless steel tanks at a controlled temperature of 28 °C and maceration with the skins lasted a total of three weeks. The wine underwent malolactic fermentation in New French oak barrels and aged in the same barrels for 12 months. Stabilising was carried out in tank before bottling.

### TASTING NOTES

Hugely expressive and intense on the nose flaunting red fruit aromas swathed in balsam and spice. Pleasant hints of phenols and minerals from the Cabernet mingle beautifully with toasted, creamy and cocoa nuances from the new oak. Fat, dense and meaty on the palate with mature and unctuous tannins, which signal excellent capacity for further ageing in bottle. A lingering and mouthfilling finish rounds off the tasting experience.

### WINEMAKER'S IMPRESSIONS

This wine is the result of the fusion of the finest Cabernet grapes from our vineyards. The wine's serious side originates from its Atlantic influence and provides the perfect foil for its more charming and playful Mediterranean traits, highlighting Somontano's suitability for producing big, elegant and emotive 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 José Manuel Broto.



## LASTEST AWARDS

### 2013 Vintage

Great Gold: Sélections Mondiales du Vins du Canada.

Silver: Concours International des Cabernets.

### 2015 Vintage

Great Gold: Sélections Mondiales du Vins du Canada.

95 points in Guía Gourmets. Cuadro de Honor.

95 points in Guía Proensa.

92 points in Guía Vivir el Vino.

## 2017 VINTAGE

After a rainy start to the year with average seasonal temperatures, spring greets us on the night of March 24<sup>th</sup> 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 28<sup>th</sup> 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 9<sup>th</sup>, with the Chardonnay from our plot 234. A harvest of low yields, but extraordinary quality that ends on September 21<sup>st</sup>.

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 2021.**

**Presentation: 75 cl bottle.**

**Alcoholic strength: 15% Vol.**