



INGREDIENTES  
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E (100ml) =  
336kJ/80kcal

# ENATE

## Chardonnay-234

### GRAPE VARIETALS

Chardonnay.

### WINEMAKING METHODS

The grapes are harvested at night, and once at the winery they are sent to the pneumatic press where they underwent maceration (skin contact) for a period of five hours. Settling at 10 °C over a period of 48 hours was followed by fermentation of the clean must; this took place in stainless steel tanks at a controlled temperature of 16 °C using yeast of the *Saccharomyces cerevisiae* genus (Prise de Mousse.) After fermentation, fining with bentonite was followed by stabilization at -5 °C in order to eliminate the excess potassium bitartrate.

### TASTING NOTES

Pale yellow in colour with a silvery green sheen. Complex and intense varietal aromas reveal green apple, ripe peach, fennel and exotic fruit (guava and passion fruit) against a subtle mineral background. Full and unctuous on the palate yet clean and fresh due to lively acidity. A lightly honeyed finish leaves a lingering impression.

### WINEMAKER'S IMPRESSIONS

This wine is the result of a well thought out project that breaks away from the traditionally fragile image that many Spanish white wines carry.

### SERVICE

Our recommendation is that this wine is served between 10-12 °C, no colder, as the perfect accompaniment to pasta, fish, shellfish and white meat.

### LABEL

Original artwork for ENATE by Pepe Cerdá.



## LASTEST AWARDS

### 2021 Vintage

Gold: Chardonnay du Monde, France.

92 points in Guía Proensa.

92 points in Guía Vivir el Vino.

### 2022 Vintage

Gold: Chardonnay du Monde, France.

## 2024 VINTAGE

The 2023 campaign began with a relatively dry autumn, but with enough rainfall to allow the vines to recover from the 2022 harvest. The first half of Winter was cold and dry, allowing for the pruning process to take place while also proving beneficial for the vines to heal.

The end of Winter and beginning of Spring were marked by persistent drought, but fortunately enough, the lignification that took place in autumn allowed the vineyards to bud smoothly and evenly, a week earlier than average. The dry, windy weather during flowering season also led to a slight advance compared to average dates. Under these conditions, the fruit setting was excellent.

The lack of rainfall was the dominant pattern during spring, and fortunately enough we avoided the dreaded late frosts. Furthermore, the month of March will be remembered as the driest month to date. The month of June will be remembered as atypical due to the unusually heavy rainfalls recorded throughout the month, but also as the month that brought some eagerly expected relief to the vineyards.

Following the soothing rain, Summer began with the soils well supplied with water and mild temperatures, allowing the vines to grow and develop properly. Veraison started a week ahead of time, and the harvest began on August 11<sup>th</sup> with the Chardonnay variety. The first half of the harvest was exceptional, but a short and intense heat wave at the end of August, with temperatures exceeding 40 °C accelerated the ripening of the earliest red varieties like the Merlot. As usually, the temperatures became milder at the beginning of September, while the moderate and much-desired rainfall led to chillier weather and allowed us to enjoy an excellent end to the season. An impeccable phenolic ripening and overall high quality helped turn the 2023 harvest into one the best in recent years.

**Bottling date: November 2024.**

**Presentation: 75 and 150 cl bottle.**

**Alcoholic strength: 13% Vol.**