



INGREDIENTES
INGREDIENTS
E(100ml) =
360kJ/86kcal

ENATE

Syrah-Shiraz

GRAPE VARIETALS

Syrah from Cregenzán plot and Shiraz from Alcanetos Valley.

WINEMAKING METHODS

Grapes were harvested in optimal maturation conditions, entering at the winery in perfect health conditions thanks to an exhaustive disease control performed. The must underwent fermentation at 26 °C in small stainless steel tanks, and afterwards, the wine was racked into new French and American oak barrels, where malolactic fermentation and wine ageing for 15 months were carried out. Finally, the wine was stabilized prior to bottling.

TASTING NOTES

Dark red cherry colour. Red fruits and blue flowers aroma, with a hint of olives on a lactic notes and vanilla background. Voluptuous on the palate with noble and velvety tannins. Very persistent.

WINEMAKER'S IMPRESSIONS

The Rhone grape, which first travelled to Australia, is now well established in the Somontano vineyard to capture ENATE's most authentic and refined terroir: a harmonious symphony of aromas, spherical tannins... A real treat.

SERVICE

Served between 16-18 °C it shows all its fragrance and complexity. As the wine was not subjected to tartaric filtration, it may show a natural sediment. Decant the wine gently to leave sediment behind without affecting the taste of the wine.

LABEL

Original artwork for ENATE by Manuel Rivera.



LASTEST AWARDS

2016 Vintage

Great Gold: Gilbert Gaillard International Challenge.

Bronze: Syrah du Monde, Francia.

94 points in Guía Gourmets. Honor Roll / 94 points in Guía SEVI.

92 points in Guía Vivir el Vino.

91 points in Guía Proensa.

2018 Vintage

Bronze: Global Syrah Masters.

Great Gold: Vinos de Aragón Challenge.

2021 Vintage

Great Gold: Premios CINVE.

2021 VINTAGE

The 2021 vintage was characterised by mild temperatures from January to October, with an average of 15.9 °C, and low rainfall of barely 260 mm, compared to years with more than 500 mm. These weather conditions favoured a more satisfactory grape harvest, with hardly any phytosanitary treatments.

The first part of the winter was very cold and dry, which helped the vines to heal properly. The second part was marked by the Filomena snowstorm, which left significant amounts of snow in Somontano, resulting in important water reserves in the subsoil. Somontano did not experience the negative effects of extremely low temperatures that Filomena brought to other areas.

Spring arrived with slightly higher than normal temperatures and little rainfall. This resulted in early budding of the vines. However, this was soon followed by a cold spell that caused a vegetative standstill. The 'cold snap' that caused severe spring frosts in many European appellations didn't affect Somontano.

Véraison began in mid-July. As the summer was mild and cool, without the damaging heat waves that sometimes occur in August, ripening was slow and complete, with no signs of over-ripening. Harvesting began on the 18th of August with the earliest white varieties: Chardonnay and Gewurztraminer. The red grapes progressed more slowly and showed signs of fatigue. The thirst that some of the unirrigated vineyards began to feel was quenched by the typical thunderstorms of early September. This was followed by warm, stable and dry weather, which completed a fantastic phenolic ripening, something we have rarely seen in Somontano. After a month and a half, we finished the harvest on the 1st of October.

The exceptional health of our grapes allowed for progressive and complete fermentations, resulting in wines of great balance, moderate alcohol content and that invigorating and refreshing acidity that makes our wines so tempting and easy to drink.

Bottling date: May 2021.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.

Production: 15,080 bottles.