



V.E. por 100ml
365kJ/87kcal

ENATE

UNO Tinto 2016

GRAPE VARIETALS

85% Cabernet Sauvignon and 15% Merlot.

2016 starts with higher-than-normal temperatures and a rainy, mild winter. Spring was rather rainy as well, with some particularly cold mornings at the end of April. Summer arrives with hardly any rain and moderate temperatures. We began harvesting on the night of August 23rd. During the first days of September, a heat wave accelerates the ripening of the white varieties and the Merlot. However, halfway through the month temperatures drop, allowing us to finish the harvest at a calm and controlled pace.

The merlot is sourced from the Enate Valley, while the cabernet comes from one of our oldest estates: Los Cadiellos. During the year these plots are handled differently, so as to achieve grapes of the highest quality.

WINEMAKING METHODS

The grapes go through two thorough selection processes: one in the vineyard and the other at the winery. The highest quality grapes are placed in small stainless-steel tanks, equipped with an automatic crusher capable of extracting the best of what each of these varieties is capable of offering. Also, in order to enhance colour and primary aroma extraction, we carry out cold macerations before the fermentation process begins. After 3 days, the temperature rises slowly, and the fermentation process starts at 20 °C. Maceration with the skins lasts for a month.

The wines were devatted directly into new fine-grain French oak barrels where malolactic fermentation took place. They were then left in contact with their lees for 20 months in such a way to favour the liberation of polysaccharides from the cell walls and to improve the meatiness and volume of the finished wine.

Due to the singularity and exclusivity of this wine, and to avoid stripping away its unique qualities, we avoid using clarifying agents. Natural sedimentation is used to achieve the desired limpidity and to remove any solid particles. As the wine is not subject to any kind of tartaric stabilization, traces of tartrate crystals may be present in the bottle.

BOTTLING

6th June 2013, in a special edition topaz-coloured Bordeaux bottles.

TASTING NOTES

Intensely deep aromas of fresh berries (blueberry and redcurrant) emerge from an elegant symphony of mineral, smoky and spicy aromas reminiscent of Indian ink, chocolate and vanilla. Bursting with mouth-filling meatiness, this wine shows its full potential on the palate. Powerful yet elegant and with magnificent potential for laying down.

SERVICE

Serve between 16-18 °C. Having minimized the filtration treatments, the wine may present some bitartrate sediments. This is a natural phenomenon and guarantees that the wine has not undergone any physical or chemical treatments. By gently decanting the bottle, the sediment will stay at the bottom and will not affect the overall bouquet of the wine. It is the perfect match for hearty dishes such as roasts or red meat.

WINEMAKER'S IMPRESSIONS

ENATE's most emblematic and exclusive wine. The meticulous selection process in both the vineyard and the winery means that production of this wine is limited as there are very few harvests that can deliver the high level of elegance and concentration required.

LABEL

Original artwork for ENATE by Erwin Bechtold.

Presentation: 75 cl bottle.
Alcoholic strength: 15% Vol.



LATEST AWARDS

2010 Vintage

Honor Roll: 96 points Guía Gourmets.

98 points in Guía Sevi.

2016 Vintage

94 points in Guía Peñín.

96 points in Guía Vivir el Vino.