



INGREDIENTES
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E(100ml) =
347kJ/83kcal

ENATE

Cabernet-Merlot

GRAPE VARIETALS

Cabernet Sauvignon and Merlot.

WINEMAKING METHODS

Each grape variety was pressed then fermented separately in stainless steel tanks kept at 24 °C. The wine underwent both alcoholic and malolactic fermentations and was aged for six months in 225 litre, French oak & American oak barrels, for precisely the right period of time so as to provide a touch of distinction to the wines.

TASTING NOTES

Fully ruby colour. A complex blackcurrant, blackberry aroma with a touch of violet and hints of red pepper, vanilla and herbs. Smooth and round mouthfeel; the soft tannic cushion gives way to a flavoursome palate which releases pleasant honey-roast aromas. The well balanced acidity will ensure improvement in the bottle over the next five years.

WINEMAKER'S IMPRESSIONS

A wine with a cosmopolitan character and easy to drink. Its bouquet, in which the varietal character predominates over the tertiary bouquets of the crianza, and its velvety tannins make it an authentic four wheel wine designed for all publics.

SERVICE

Its full fruity flavour makes it ideal accompaniment to hot and cold meats, cheeses and even fish in a rich sauce. Best served between 14-16 °C.

LABEL

Original artwork for ENATE by Carrera Blecua.



LASTEST AWARDS

2018 Vintage

Silver: Japan Women's Wine Awards.

Gold: Mundus Vini.

Bronze: Teksom International Wine Awards.

2021 Vintage

90 points. Guía Gourmets.

90 points. James Suckling.

91 points. Guía SEVI.

2022 VINTAGE

With high temperatures and scarce rainfall throughout every season, one of the most noteworthy features of the 2022 vintage was the extreme heat. During the months of June, July and August, temperatures reached over 40 °C, making us start the harvest 10 days earlier than usual.

A fairly dry Autumn was preceded by enough rain to allow the vines to recover from the 2021 harvest. The first part of winter was also very cold and dry, favouring flower formation and also eliminating the risk of wood disease propagation during winter pruning. In contrast, the second half of winter brought milder temperatures that favoured an early budbreak.

After the persistent winter drought, spring was rainy, with higher-than-average temperatures at the end of March and April. These conditions accelerated growth process, and the vines showed and outstanding development that can be rarely seen. And so, the blooming period was dry and windy, free of any risks of fungal disease, with excellent conditions for the fruit to develop properly.

Veraison began mid-July, well into the heat wave that started in May. The lack of summer rain put the ripening process at risk, especially in the rainfed plots and in areas with poor soils. This also lowered the yields, but on the other hand allowed us to harvest impeccably healthy grapes with a higher concentration of sugar. Considering the fact that we began harvesting on the 10th of August, it is not surprising at all that the 2022 vintage is one of the earliest of Somontano. Overall, it has been a smooth and calm harvest that ended on September 16th.

Bottling date: February 2024.

Presentation: 50, 75 and 150 cl bottle.

Alcoholic strength: 14% Vol.