



INGREDIENTES
INGREDIENTS
E (100ml) =
313kJ/75kcal

ENATE

Gewürztraminer

GRAPE VARIETALS

Gewürztraminer.

WINEMAKING METHODS

The grapes arrived at the winery in perfect condition and at optimum ripeness. After destemming and light crushing the grapes were introduced into a pneumatic press where they remained for five hours to optimize skin contact. Once the solid residues had been removed by natural decantation at 8 °C, the clean must underwent fermentation in stainless steel tanks at a temperature of 15 °C using carefully selected yeast of the *Saccharomyces cerevisiae* genus (Prise de Mouse). Once the fermentation had finished the wine was clarified with bentonite and stabilized at -5 °C to eliminate the excess potassium bitartrate.

TASTING NOTES

Gewürztraminer, a masterpiece of central European winemaking, is perfectly adapted to conditions in the Enate vineyards. It presents distinctive characteristics as suggested in its name; the German word *würzig* meaning aromatic. Its aromatic range is wide and exuberant, packed with honeyed and floral notes. On the palate it is unctuous and velvety and aromas of rose and spice stand out. The tasting experience is rounded off with a sensation of silkiness and a mouth-filling finish.

WINEMAKER'S IMPRESSIONS

Gewürztraminer is a true floral symphony, with longer life in the bottle than many other white wines. Preserved in suitable conditions, its evolution in the bottle is magnificent for several years, its aromatic range is enriched, also gaining in complexity. Perfect to enjoy on a summer terrace or to pair with an oriental cuisine dish.

SERVICE

Serve at between 8-10 °C. Ideal as an aperitif and the perfect accompaniment to strong cheese, fruit salad and exotic dishes.

LABEL

Original artwork for ENATE by Vicente Badenes.



LASTEST AWARDS

2021 Vintage

94 points in Guía SEVI.

92 points in Guía Guía Vivir el Vino.

90 points in Guía Peñín.

90 points in Guía Gourmets. Honor Roll.

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 11th 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 cl bottle.

Alcoholic strength: 13,5% Vol.