



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.

94 points in Guía Gourmets. Honor Roll

94 points in Guía SEVI.

92 points in Guía Vivir el Vino.

2018 Vintage

Bronze: Global Syrah Masters.

Great Gold: Vinos de Aragón Challenge.

2021 Vintage

Great Gold: Premios CINVE.

91 points in Guía Peñín.

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: May 2024.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.

Production: 4,970 bottles.