



INGREDIENTES
INGREDIENTS
E(100ml) =
324kJ/77kcal

ENATE

Chardonnay barrica

GRAPE VARIETALS

Chardonnay.

WINEMAKING METHODS

For our barrel-fermented Chardonnay, the grapes were picked in perfect condition and at optimum ripeness and placed in a pneumatic press where they underwent gentle pressing. Static settling at 8 °C allowed the solid residue to be removed and, once clean, the must was transferred to new French oak barrels for both alcoholic and malolactic fermentation. The wine was then left in contact with the lees during seven months in the same barrels with fortnightly *battónage*. Finally it was clarified with bentonite and stabilized at -5 °C in order to eliminate excess potassium bitartrate.

TASTING NOTES

Exuberant and complex aromas reveal a tantalizing blend of varietal characteristics such as hazelnut and toasted bread; tropical fruits, including pineapple and grapefruit, and hints of toasted oak from the barrel aging. On the palate it is mouth-filling and creamy and develops beautifully with a fresh acidity that finishes in an extraordinarily long finish, during which nuances of toastiness reappear.

WINEMAKER'S IMPRESSIONS

One of the winery's flagship wines. It boasts a magnificent balance between fruit and oak, with the relevance of the wine's impeccable development on its lees and its barrel aging becoming apparent on tasting. A regular prize-winner amongst the very best of Spanish wines.

SERVICE

Served at between 10-12 °C, ENATE barrel fermented Chardonnay is ideal with oily fish, white meat, smoked foods and strong cheese.

LABEL

Original artwork for ENATE by Antonio Saura.

LASTEST AWARDS

2021 Vintage

Master medal: The Global Wine Masters.

Gold medal. Asia Wine Trophy.

Gold medal: Chardonnay du Monde.

91 points: Guía Peñín.

Cosecha 2022

91 points: Guía Peñín; 91 points: Guía ABC; 91 points: Guía Gourmets.

93 points: Guía Proensa.

93 points: Guía SEVI.

2023 Vintage

Guía Gourmets: The best barrel aged white wine from Spain.

2023 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 of the best in recent years.

Bottling date: February 2024.

Presentation: 75 and 150 cl bottle.

Alcoholic strength: 14% Vol.