



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.

2025 VINTAGE

The 2025 vintage began with a calm autumn marked by moderate temperatures and regular rainfall. The vines accumulated reserves while conditions remained balanced, setting the scene for a winter that followed this pattern.

Between mid-March and late May, the combination of heavy and frequent rainfall with mild temperatures led to a vigorous and uniform budburst. Although May brought temperatures significantly above the seasonal average, vine growth remained exuberant.

Summer unfolded amid severe drought: from June until mid-September, no significant rainfall was recorded. The first heatwave occurred during the last week of June, but the most extreme episode ever recorded in Somontano occurred in August. This unusually intense heatwave put the vineyards under severe thermal stress, accelerating ripening and testing the resilience of the vines.

Consequently, the harvest began earlier than usual, starting on August 11th with the Chardonnay grapes. From that point onwards, the pace of the harvest intensified. The white varieties and Merlot were rapidly harvested in an ongoing effort to preserve freshness and natural acidity while preventing excessive alcohol levels.

The harvest progressed swiftly in the following weeks. However, on September 20th, a major hailstorm hit when the harvest was almost complete. The large hailstones primarily affected the last Cabernet Sauvignon plots to be harvested, reducing yields slightly.

The 2025 harvest is marked by excellent health and clear varietal characteristics. The grapes have a balanced sugar-acid ratio and complete phenolic ripeness, promising wines of notable intensity, solid structure, and a distinctive Mediterranean profile.

Bottling date: November 2025.

Presentation: 75 cl bottle.

Alcoholic strength: 13% Vol.



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.