



INGREDIENTES
INGREDIENTS
E(100ml) =
364kJ/87kcal

ENATE

Merlot-Merlot

GRAPE VARIETALS

Merlot.

WINEMAKING METHODS

Fermentation takes place at 28 °C, while maceration with the skins lasts for a month. Malolactic fermentation takes place in new French oak barrels. Aged for 15 months and then stabilised in tanks until bottled.

TASTING NOTES

Quite solemn, perfectly representing the ENATE Merlot-Merlot line. It displays a wide and complex aromatic range that harmoniously combines hints of red fruits, balsamic and spicy nuances (eucalyptus, clove) along with the characteristic aromas of dried apricots and toasted, cocoa hints provided by the barrel. Mouth filling, fleshy palate covered by sweet tannins of impeccable finesse. A lingering, persistent finish shows hints of ink and leather.

WINEMAKER'S IMPRESSIONS

A wine that is bursting with exuberance and goes straight to the senses. Its name is just another hint towards the intensity that it displays on the palate. Undoubtedly, this wine has helped us evolve a great deal as red wine makers.

SERVICE

The wine may have bitartrate sediments. This is a natural phenomenon that guarantees that it has not been subjected to any physical or chemical treatment. By gently decanting the bottle, the sediment will stay at the bottom of the bottle and will not affect the overall taste of the wine. Served at 16-18 °C ENATE Merlot-Merlot enhances game dishes, stews, and smoked foods.

LABEL

Original artwork for ENATE by Frederic Amat.



LASTEST AWARDS

2017 Vintage

Gold: Global Merlot Masters.

96 points in Guía Gourmets / 95 points in Guía SEVI.

93 points in Guía Vivir el Vino / 91 points in Guía Peñín.

90 points in Guía Gourmets. Honor Roll.

2018 Vintage

Great Gold: Vinos de Aragón Challenge.

2021 Vintage

Gold: Premios CINVE.

92 points in Guía Peñín.

2022 Vintage

93 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.

Presentación: 75 cl bottle.

Alcoholic strength: 15% Vol.

Production: 10,540 bottles.