



INGREDIENTES
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E(100ml) =
419kJ/100kcal

ENATE

Gewürztraminer Dulce

GRAPE VARIETALS

Overripe Gewürztraminer from our Enate vineyards.

WINEMAKING METHODS

The grapes are harvested by hand and introduced into the press where the free-run juice is kept in contact with the skins so that all the aromatic richness of an authentic Gewürztraminer can be captured. After static racking to eliminate solid residues, the clean must is fermented in new American oak barrels with the help of a yeast that is not very resistant to alcohol and will help stop the fermentation process so that a larger part of sugar remains unfermented. The wine is then aged for 12 months in a cool area of the winery to stabilize the wine naturally and to avoid tartaric precipitation once bottled. After barrel aging, clarification with bentonite allows us to achieve a very clean and bright wine.

TASTING NOTES

Intense aroma, marked by hints of honey, candied fruit, floral and citrus notes. This intense varietal character is reinforced with toasty and spicy notes provided by the barrel. Excellent density on the palate. Superb acidity-sugar balance, more inclined towards freshness than sweetness.

WINEMAKER'S IMPRESSIONS

A glyceric, mouth-watering and refreshing wine, a real ENATE treat.

SERVICE

Served chilled at around 6 °C, it pairs perfectly with foie gras and blue cheese, and is also perfect for desserts and enhancing fruit salads. A wine with a long life that will improve over the next few years.

LABEL

Original artwork for ENATE by Ignacio Mayayo.



LATEST AWARDS

2022 Vintage

Gold: Asia Wine Trophy.

2022 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: May 2025.

Presentation: 50 cl bottle.

Alcoholic strength: 12% Vol.