



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.

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 the best in recent years.

Bottling date: May 2025.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.

Production: 10,540 bottles.