



# ENATE

CRIANZA  
TEMPRANILLO - CABERNET SAUVIGNON  
2016

SOMONTANO  
DENOMINACIÓN DE ORIGEN

# ENATE

CRIANZA  
TEMPRANILLO - CABERNET SAUVIGNON  
2016

SOMONTANO  
DENOMINACIÓN DE ORIGEN

FRUTA ROJA MADURA Y NOTAS AHUMADAS EN NARIZ. PALADAR CARNOSO. NOTAS TOSTADAS EN EL RETROGUSTO.

Variedades: Tempranillo y Cabernet Sauvignon.

Vendimia: manual.

Fermentación: 26 °C.

Crianza: 9 meses en barrica de roble.

Vino adulador que combina la potencia con la delicadeza.

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTAINS SULPHITES, INDEHOLDER SULFITTER, SISÄLTÄÄ SULFIITTEJA, INNEHÅLLER SULFITER, SUDETYJE YRA SULFITAI.

EMBOTELLADO EN LA PROPIEDAD POR  
VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.

SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN

R.E.Nº 7186-HU

www.enate.es



75cl e 14,5% vol



Original painting for Enate de Víctor Mira

## LABEL

Original painting for ENATE by  
Víctor Mira.

## PRESENTATION

75 cl.

## PRIZES

### 2004 Vintage

Gold Medal: Sommelier Awards, United Kingdom.

### 2005 Vintage

Silver Medal: I Challenge Best Spanish Wines for Asia, Hong Kong.

Bronze Medal: Sommelier India Wine Competition.

Gold Medal: Challenge International du Vin, France.

### 2006 Vintage

Silver Medal: Mundus Vini, Germany.  
Silver Medal: Concours Mondial Bruxelles.

### 2007 Vintage

Gold Medal: Concours Mondial Bruxelles.  
Silver Medal: Mundus Vini, Germany.

### 2008 Vintage

Silver Medal: International Wine Challenge.  
Gold Medal: Concours Mondial Bruxelles.

### 2009 Vintage

Double Gold Medal: Sakura Wine Award, Japan.  
Gold Medal: Sélections Mondiales des Vins, Canada.

### 2010 Vintage

Gold Medal: Mundus Vini, Germany.

### 2012 Vintage

Silver: Monde Selection, Belgium.  
Silver: Con. Mondial Bruxelles, Belgium.

### 2013 Vintage

Gold Medal: Mundus Vini, Germany.  
Silver: Sélections Mondiales des Vins, Canada.

### 2015 Vintage

90 points. Ultimate Wine Challenge. EEUU

## GRAPE VARIETIES

Tempranillo and Cabernet Sauvignon.

2016 began with higher than the normal temperatures, as the winter was dry and not very cold. After quite a rainy spring with some particularly cold mornings at the end of April, summer arrived with moderate temperatures and dry weather. The harvest began slowly on the night of the 23<sup>th</sup> August. At the beginning of September, a heatwave speeded up the ripening of the white varieties and the Merlot. The temperatures fell in the middle of the month and we ended the harvest gradually and quietly.

## VINIFICATION

The musts of each variety were fermented separately at 26 °C in stainless steel tanks. Once malolactic fermentation had taken place, the wine remained in barrels for a period of nine months; the Cabernet Sauvignon in French oak and the Tempranillo in American oak. The wine was then moved to stainless steel tanks to be stored before bottling.

## BOTTLING

March 2018.

## TASTING

Deep picota cherry red in colour. Intense and complex nose with rich smoky and spicy aromas emerging from a background of mature red fruit. Well-structured tannins contribute to a mouth-filling meatiness on the palate and an extraordinarily long finish reveals delicate toasted nuances that linger.

## WINEMAKER'S IMPRESSIONS

This wine can be said to be the most characteristic Spanish wine amongst Enate's portfolio, given that its composition is based on Tempranillo, Spain's most well-known grape. The Cabernet Sauvignon makes an important contribution to the wine's structure and the overall effect is hugely flattering. The many alluring shades presented highlight the wine's skillful ability to combine power and delicacy.

## SERVICE

This wine may present bitartrate sediment. This is a naturally occurring phenomenon and guarantees that the wine has not been subjected to any kind of physical or chemical treatments. By slowly decanting the wine, the sediment will remain in the bottle and will in no way affect the taste of the wine. Served at 16-18 °C, ENATE Crianza enhances smoked foods, meat, casseroles and all kinds of cheese.