



# ENATE

SYRAH - SHIRAZ  
2016

SOMONTANO  
DENOMINACIÓN DE ORIGEN

DESFILE DE FRUTILLOS ROJOS Y FLORES SOBRE UN FONDO DE VAINILLA. PALADAR CARNOSO CON NOBLES Y ATERCIOPELADOS TANINOS.

Variedades: Syrah de Cregenzán y Shiraz de Alcanetos.

Vendimia: manual. Fermentación: 26 °C.

Crianza: 16 meses en barricas nuevas.

La uva del Ródano encierra en la botella el terruño más auténtico de ENATE.

Original para Enate de Manuel Rivera

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTAINS SULPHITES, INDEHOLDER SULFITER, SISÄLTÄÄ SULFITTEJA, 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.N° 7186-HU www.enate.es

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2016

SOMONTANO  
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consejo regulador de la denominación de origen SOMONTANO

75cl e 15% vol



## LABEL

Original artwork for ENATE by Manuel Rivera.

## PRESENTATION

75 cl.

## PRIZES

2005 Vintage

Silver Medal: Syrah du Monde, France.

2006 Vintage

Silver Medal; International Wine Championship, Canada.

Silver Medal; International Wine and Spirits Competition, U.K.

Gold Medal; International Wine Championship, Canada.

2007 Vintage

Silver Medal; Syrah du Monde, France.

Silver Medal; International Wine Championship, Canada.

Gold Medal; International Wine Challenge, France.

Gold Medal; International Wine Championship 2012, Canada.

2009 Vintage

Silver Medal: Sélections Mondiales des Vins, Canada.

Silver Medal: Syrah du Monde, France.

2011 Vintage

Gold: Sélections Mondiales des Vins, Canada.

2013 Vintage

Gold Medal: Syrah du Monde, France

Silver Medal: Wine & Barrel Alliances du Monde International Competition, France

## GRAPE VARIETALS

Syrah from Cregenzán plot and Shiraz from Alcanetos Valley.

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 23th 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

Grapes were harvested in optimal maturation conditions, entering at the winery in perfect health conditions thanks to an exhaustive disease control performed. The must underwent fermentation at 26°C in small stainless steel tanks, and afterwards, the wine was racked into new French and American oak barrels, where malolactic fermentation and wine ageing for 16 months were carried out. Finally, the wine was stabilized prior to bottling.

## BOTTLING

June 2016.

## TASTING NOTES

Dark red cherry colour. Red fruits and blue flowers aroma, with a hint of olives on a lactic notes and vanilla background. Voluptuous on the palate with noble and velvety tannins. Very persistent.

## WINEMAKER IMPRESSIONS

The Rhône grape variety first travelled to Australia and has now settled down in the Somontano varietals garden to hold in the bottle the most authentic terroir in ENATE.

## SERVING SUGGESTIONS

Served between 16-18°C it shows all its fragrance and complexity. As the wine was not subjected to tartaric filtration, it may show a natural sediment. Decant the wine gently to leave sediment behind without affecting the taste of the wine.