



ENATE

RESERVA
CABERNET SAUVIGNON
2014

SOMONTANO
DENOMINACIÓN DE ORIGEN

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COMPLEJA NARIZ DE FRUTA ROJA SOBRE UNA ELEGANTE SINFONÍA DE AROMAS ESPECIADOS (LAUREL, VAINILLA) PALADAR SABROSO Y AMPLIO, CON TANINOS UNTUOSOS QUE GARANTIZAN UN EXCELENTE POTENCIAL DE ENVEJECIMIENTO.

Variedad: Cabernet Sauvignon.

Vendimia: manual.
Fermentación: 28 °C.

Crianza: 12 meses en barrica nueva de roble francés.
Un auténtico "vin pour connaisseurs", de largo recorrido.

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTAINS SULPHITES, INDEHOLDER SULFITER, SISÄLTÄÄ SULFITTEJA, INNEHÅLLER SULFITER, SUDÉTYJE YRA SULFITAL

EMBOTELLADO POR

VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.
SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN

R.E.Nº 7186-HU

www.enate.es

Original para Enate de José Manuel Broto

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN PROTEGIDA
SOMONTANO

75cl e 15%vol



WINEinMODERATION
ELEGIR | COMPARTIR | CUIDAR

LABEL GRAPE VARIETIES

Original artwork for ENATE by
José Manuel Broto.

PRESENTATION

75 cl.

PRIZES

1997 Vintage

Gold Medal: Bacchus International Wine
Competition.

Gold Medal: Wine Challenge, Vietnam.

1998 Vintage

Silver Medal; International Wine Competition,
Brussels.

Silver Medal; International Wine
Challenge, London.

1999 Vintage

Gold Medal: Estonia Wine Challenge.

2001 Vintage

Silver Medal; Vinalies International Competition.

Gold Medal; International Wine
Competition, Brussels.

2003 Vintage

Silver Medal; Mundus Vini, Germany.

Silver Medal: 1st Challenge to the Best Spanish
Wines for Asia.

2006 Vintage

Gold Medal; Mundus Vini, Germany.

2011 Vintage

97 points in Guía Sevi 2017

2012 Vintage

92 points. Honor in in Gufa Gourmets
Gold: USA ratings

92 points. Anuario el País

91 points. Guía Peñin

93 points James Suckling

93 points. Ultimate Wine Challenge.

GRAPE VARIETIES

Cabernet Sauvignon

A spring with less rain than normally gave way to a rainy summer. The month of August was cooler than usual and allowed a slow and progressive ripening of the grape.

The harvest began on August 21st, regular dates for the Somontano, thanks to a warm and dry second half of July. In September, the rains, not very abundant but repeated over several days, delayed the ripening rhythm of the red grape and forced some stops in its collection, especially in the middle of September. In spite of the precipitations the grape was harvested with an impeccable sanitary quality.

VINIFICATION

Fermentation took place in stainless steel tanks at a controlled temperature of 28 °C and maceration with the skins lasted a total of three weeks. The wine underwent malolactic fermentation in New French oak barrels and aged in the same barrels for 12 months. Stabilising was carried out in tank before bottling.

BOTTLING

May 2018.

TASTING

Hugely expressive and intense on the nose flaunting red fruit aromas swathed in balsam and spice. Pleasant hints of phenols and minerals from the Cabernet mingle beautifully with toasted, creamy and cocoa nuances from the new oak. Fat, dense and meaty on the palate with mature and unctuous tannins, which signal excellent capacity for further ageing in bottle.

A lingering and mouthfilling finish rounds off the tasting experience.

WINEMAKER'S IMPRESSIONS

This wine is the result of the fusion of the finest Cabernet grapes from our vineyards. The wine's serious side originates from its Atlantic influence and provides the perfect foil for its more charming and playful Mediterranean traits, highlighting Somontano's suitability for producing big, elegant and emotive Cabernets.

SERVICE

Serve between 16-18 °C. Ideal with smoked food, casseroles and red meat.

As the wine received minimum filtration, there is a possibility that it will present some bitartrate sediment in the bottle. This is a naturally occurring phenomenon and is a guarantee that the wine has not been subjected to physical or chemical treatments. Upon decanting the wine slowly, the sediment will remain in the bottle and will not affect the taste experience in any way.