



ENATE

CABERNET - CABERNET

2015

SOMONTANO  
DENOMINACIÓN DE ORIGEN

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FRUTOS ROJOS ENVUELTOS EN UNA ATMÓSFERA BALSÁMICA Y ESPECIADA SOBRE UN FONDO TOSTADO Y CREMOSO. TANINOS UNTUOSOS EN UN PALADAR DENSO Y CARNOSO. FINAL LARGO Y ENVOLVENTE.

Variedad: Cabernet Sauvignon de Barrón y de Camino Colungo.

Vendimia: manual, seleccionada en cajas.

Fermentación: 24 °C.

Crianza: 18 meses en barricas nuevas de roble francés.

La fusión de nuestros mejores viñedos de Cabernet aportan una nueva dimensión al Cabernet moderno y adulador.

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

EMBOTELLADO POR

VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.

SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN

R.E.Nº 7186-HU

www.enate.es

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN PROTEGIDA  
SOMONTANO



75cl e 15%vol



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Original artwork for Enate de Erwin Bechtold

EMBOTELLADO EN PROPIEDAD

#### LABEL

Original artwork for ENATE by Erwin Bechtold

#### PRESENTATION

75 cl.

#### PRIZES

##### 2010 Vintage

Gold Medal: Concours Mondial Bruxelles  
Gold Medal: Sélections Mondiales des Vins,  
Canada.

Gold Medal: Mundus Vini, Germany.  
TOP 100 WINES OF THE WORLD 2015,  
World Association of Wine Writers  
and Journalists.

##### 2011 Vintage

Silver Medal: Concours Mondial Bruxelles.  
Gold: Sélections Mondiales des Vins, Canada

##### 2012 Vintage

Gold Medal: Concours Mondial Bruxelles.

#### GRAPE VARIETIES

Cabernet from a selection of vineyards in our Enate, Salas Bajas and Alcanetos estates.

#### CHARACTERISTICS OF THE HARVEST

After a rather dry winter, spring was the warmest and least rainy since 2006, with one of the driest and hottest months of May registered in our country. Flowering dates moved forward by about two weeks compared to other years, and the vegetative growth rate was higher than usual. However, the month of June arrived with several rains that were a real breath of fresh air for the vines. Rainfall continued during the month of July combined with extremely high temperatures, with July 7<sup>th</sup> marking the highest temperature in Aragón since climate statistics have been collected. When everything seemed to indicate that we would have an extraordinarily early harvest, the exceptional storm of July 31<sup>st</sup> (74 mm) radically changed its water profile and placed its beginning on August 11<sup>th</sup> for the most advanced plots. The pace intensified on August 24<sup>th</sup>, with a sunny end of the month and mild temperatures, ideal for the grapes to ripen gradually. September was chilly, with mild temperatures, extending the harvest until the 29<sup>th</sup>. The 2015 harvest will be remembered for its strong personality, great character, and magnificent quality.

#### VINIFICATION

Fermentation takes place in stainless steel tanks at 24°C, maceration with the skins lasts for three weeks. The wine is then transferred to new French oak barrels for malolactic fermentation and stays in the same barrels for 18 months. Subsequent stabilization in tank until its bottling.

#### BOTTLING

May 2017.

#### TASTING

Very expressive and intense nose, where black fruits are wrapped in an atmosphere of fresh liquoriness. The balsamic, phenolic and spicy notes of the cabernet are intertwined with the toasty, creamy and cocoa nuances provided by the new barrel. Dense, fleshy palate, with ripe and unctuous tannins that foretell an excellent capacity of aging in the bottle. Long, enveloping, quite lingering finish.

#### WINEMAKER'S IMPRESSIONS

This wine is the result of the fusion of the best cabernets from our vineyards. Its serious and Atlantic touch combines with its more Mediterranean, sweet and flattering character to show that Somontano gives shelter to big, elegant 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.