



ENATE

CABERNET SAUVIGNON - MERLOT

2019

SOMONTANO
DENOMINACIÓN DE ORIGEN

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FRUTILLOS DEL BOSQUE Y ATISBOS DE PIMIENTA EN NARIZ. PALADAR SUAVE Y ATERCIOPELADO SOBRE UN MULLIDO COLCHÓN TÁNICO.

Varietal: Cabernet - Merlot.

Fermentación: 24°C.

Crianza: 6 meses en barrica de roble.

Vino de carácter cosmopolita y fácil de beber

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

Original para Enate de Carrera Blecua

EMBOTELLADO POR

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

R.E.Nº 7186-HU

www.enate.es

SOMONTANO



75cl e 15% vol



LABEL GRAPE VARIETALS

Original design for ENATE by
Alberto Carrera Blecua.

PRESENTATION

50, 75, and 150 cl.

PRIZES

2001 Vintage

Bronze Medal: Wine Challenge, Vietnam.

2002 Vintage

Bronze Medal: Estonia Wine Challenge.

Bronze Medal: International Wine Challenge.

2004 Vintage

Bronze Medal: Estonian Wine Challenge.

2007 Vintage

Silver Medal: Mundus Vini, Germany.

2010 Vintage

Gold Medal: Berliner Wein Trophy, Germany

2011 Vintage

Gold Medal: Mundus Vini, Germany.

2012 Vintage

Silver Medal: Monde Selection, Belgium.

2016 Vintage

Gold Medal: Mundus Vini, Germany.

Bronze: Texom International Awards. EEUU

2018 Vintage

Silver: Japan's Women Awards. Sakura, Japan.

A rainy autumn and a dry winter marked the beginning of the 2019 campaign. Subsequently, scarce rainfall and high temperatures in March caused sprouting 6-7 days earlier than usual. An advance that, however, was not noticed in the flowering dates, due to a colder beginning of spring than usual. The most noteworthy feature of this campaign was the lack of spring rainfall, which favoured the setting of the bunch and an optimum health of the vineyard, without negatively affecting the productive capacity of the vines. As for summer, the first half was dry with temperatures above average. In addition, the rains between the 19th and 20th of August (a few days before the beginning of the harvest) were an important relief for the unirrigated vineyards, that were beginning to experience a certain shortage of water, necessary for the optimum ripening of the grapes. In general, the summer of 2019 was one of the warmest ever recorded in ENATE's vineyards, which favoured the complete ripening of all varieties. The 2019 vintage deserves to be remembered for the excellent state of health of the grapes, the complete ripening and the good weather that accompanied the end of the vintage.

VINIFICATION

Each grape variety was pressed then fermented separately in stainless steel tanks kept at 24°C. The wine underwent both alcoholic and malolactic fermentations and was aged for six months in 225 litre, French oak & American oak barrels, for precisely the right period of time so as to provide a touch of distinction to the wines.

BOTTLING

March 2021.

TASTING

Fully ruby colour. A complex blackcurrant, blackberry aroma with a touch of violet and hints of red pepper, vanilla and herbs. Smooth and round mouthfeel; the soft tannic cushion gives way to a flavoursome palate which releases pleasant honey-roast aromas. The well balanced acidity will ensure improvement in the bottle over the next five years.

WINEMAKER'S IMPRESSIONS

A wine with a cosmopolitan character and easy to drink. Its bouquet, in which the varietal character predominates over the tertiary bouquets of the crianza, and its velvety tannins make it an authentic four wheel wine designed for all publics.

SERVICE

Its full fruity flavour makes it ideal accompaniment to hot and cold meats, cheeses and even fish in a rich sauce. Best served between 14-16°C.