



ENATE

GEWÜRZTRAMINER
DULCE - 2019

SOMONTANO
DENOMINACIÓN DE ORIGEN

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AROMA MUY INTENSO, MARCADO POR LOS RECUERDOS A MIEL Y NOTAS CÍTRICAS Y FLORALES SOBRE UN FONDO ESPECIADO Y TOSTADO. EXCELENTE DENSIDAD EN EL PALADAR, UNTUOSO, GLICÉRICO Y REFRESCANTE AL MISMO TIEMPO.

Variedad: Gewürztraminer sobremadurada de nuestros viñedos de Enate.

Crianza: en barrica de roble americano durante 12 meses.

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

SOMONTANO

50cl e 13% vol



Original para Enate de Ignacio Mayayo

LABEL

Original artwork for ENATE by
Ignacio Mayayo.

GRAPE VARIETALS

Overripe gewürztraminer from our vineyards in Enate.

PRESENTATION

50 cl. Bottles.

CHARACTERISTICS OF THE HARVEST

The 2018 harvest started on August 28th, about 10 days behind the usual date due to the delayed vegetative development of the vineyard. Said delay was caused by a very rainy spring (262 mm) and lower than usual average temperatures in May (16.2°C) and June (21.4°C). The generosity of the spring rains had a very positive effect on the yield of our rainfed vineyards.

The summer was hot and dry, as usual. These good weather conditions allowed a complete ripening of all the grapes and facilitated the tasks of harvesting.

The beginning of autumn arrived with no rain and slightly higher than average temperatures, which allowed us to finish the harvest on October 4th in optimal health conditions and maturity.

VINIFICATION

The grapes are harvested by hand and introduced in the press where the must is kept in maceration with the skins to extract all the aromatic richness of an authentic gewürztraminer. After the static debourbage to eliminate the solid residues, the clean must is fermented in new American oak barrels with a low alcoholic resistance in order to facilitate an interruption of the fermentation, resulting in unfermented sugars. The wine is aged for 12 months in a cold area of the winery to achieve a natural stabilization of the wine and avoid tartaric precipitations in the bottle. After its aging in the barrel, clarification with bentonite allows achieving a very clean and bright wine.

BOTTLING

January 2020

TASTING

Intense aroma, marked by memories of honey, candied fruit, floral and citrus notes. This intense varietal character is reinforced by the toasty and spicy notes provided by the barrel. Excellent density on the palate. Magnificent acidity-sugar balance, more inclined toward freshness and liveliness than towards sweetness.

WINEMAKER'S IMPRESSIONS

Glyceric wine, sweet and refreshing, an authentic ENATE treat.

SERVICE

Served very cold, at around 6 °C, it is a perfect match for foie-gras and blue cheeses, and at the same time it is ideal for desserts and enhancing fruit salads. A wine with a long finish, that will improve in the bottle during the next years.