



ENATE

CABERNET - CABERNET

2016

SOMONTANO
DENOMINACIÓN DE ORIGEN

ENATE

CABERNET - CABERNET

2016

SOMONTANO
DENOMINACIÓN DE ORIGEN

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 Barrado y de Camino Colungo.
Vendimia: manual, seleccionada en cajas.
Fermentación: 24 °C.

Crianza: 18 meses en barricas de roble francés.
La fusión de nuestros mejores viñedos de Cabernet aportan una nueva dimensión a un Cabernet moderno y adulator.

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTIENE SULPHITES, INDEHOLDER SULFITTER, SISÄLTÄÄ SULFIITTEJA, INNEHÅLLER SULFITER, SUDĚTYJE YRA SULFITAI.

Original para Enate de Erwin Bechtold

EMBOTELLADO POR

VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.

SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN

R.E.Nº 7186-HU

www.enate.es



75cl e 15%vol

SOMONTANO



LABEL

Original artwork for ENATE by
Erwin Bechtold

PRESENTATION

75 cl.

PRIZES

2010 Vintage

Gold: Concours Mondial Bruxelles
Gold: Sélections Mondiales des Vins, Canada
Gold: Mundus Vini, Germany
TOP 100 WINES OF THE WORLD 2015,
World Association of Wine Writers
and Journalists

2011 Vintage

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

2015 Vintage

Gold: Concours International des Cabernets
Gold: Gilbert Gaillard International Challenge,

2016 Vintage

Gold: Concours International des Cabernets

GRAPE VARIETALS

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

2016 starts with above average temperatures, being a rainy and mild winter. After a rainy spring with some particularly cold mornings at the end of April, a dry Summer arrives with moderate temperatures. The harvest begins slowly on the night of August 23rd. A heat wave arrives at the beginning of September, accelerating the ripening of the white varieties, as well as the ripening of the Merlot. Halfway through the month temperatures drop, allowing us to finish the harvest calmly, at a leisurely pace.

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 2018.

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.