



# ENATE

## Gewürztraminer Dulce

### GRAPE VARIETALS

Overripe Gewürztraminer from our Enate vineyards.

### WINEMAKING METHODS

The grapes are harvested by hand and introduced into the press where the free-run juice is kept in contact with the skins so that all the aromatic richness of an authentic Gewürztraminer can be captured. After static racking to eliminate solid residues, the clean must is fermented in new American oak barrels with the help of a yeast that is not very resistant to alcohol and will help stop the fermentation process so that a larger part of sugar remains unfermented. The wine is then aged for 12 months in a cool area of the winery to stabilize the wine naturally and to avoid tartaric precipitation once bottled. After barrel aging, clarification with bentonite allows us to achieve a very clean and bright wine.

### TASTING NOTES

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

### WINEMAKER'S IMPRESSIONS

A glyceric, mouth-watering and refreshing wine, a real ENATE treat.

### SERVICE

Served chilled at around 6 °C, it pairs perfectly with foie gras and blue cheese, and is also perfect for desserts and enhancing fruit salads. A wine with a long life that will improve over the next few years.

### LABEL

Original artwork for ENATE by Ignacio Mayayo.

**Bottling date:** March 2023.

**Presentation:** 75 cl bottle.

**Alcoholic strength:** 12,5% Vol.

## 2021 VINTAGE

The 2021 harvest was characterized by mild temperatures from January to October. Rainfall was scarce, barely 260 mm, compared to previous years with more than 500 mm. These weather conditions favoured a more gratifying vineyard development, with hardly any phytosanitary treatments.

The first part of winter was very cold and dry, which was very beneficial for the correct healing of pruning wounds to heal properly. The second part of winter was marked by the Filomena blizzard, which left heavy snowfalls in the Somontano area. Precipitation amounted to around 50 mm, leading to a significant accumulation of water reserves in the subsoil. Spring greeted us with warmer than usual temperatures and hardly any rain, which resulted in an early budding of the plant. However, a colder period soon followed, causing the vines to come to a standstill. The "cold front" hat caused severe spring frosts in many European appellations skipped past Somontano, thankfully... This "frost of the century" devastated many vineyards in France and led to a drastic reduction in yields. It was precisely because of this that the neighbouring country dropped to third place as a grape producer, after Italy and Spain.

Veraison began in mid-July. Since the summer of 2021 was mild and cool, without the damaging heat waves that August usually brings some years, ripening progressed slowly and completely, with no signs of over-ripening.

The harvest began on August 18<sup>th</sup>, with the earlier white varieties being harvested: chardonnay and gewürztraminer. The red grapes were slower and showed signs of fatigue. The thirst that some unirrigated vineyards were beginning to feel was quenched thanks to the typical early September thunderstorms that usually occur in our area. Afterwards, the weather was warm, stable, and dry and rounded off a superb phenolic ripening, something seldom seen in Somontano. After a month and a half, we finished the harvest on October 1<sup>st</sup>. The extraordinary state of health of our grapes has allowed the fermentations to be progressive and complete, resulting in wines with a magnificent balance, moderate alcohol content and that invigorating and refreshing acidity that makes our wines so appealing and easy to drink.