



ENATE

UNO Tinto 2010

GRAPE VARIETALS

80% Cabernet Sauvignon and 20% Merlot.

The 2010 was characterised by heavy rainfall in winter and spring. This fresh Atlantic influence, together with the coldest June of recent years, slowed down the ripening process and resulted in an unhurried harvest with no unwelcome surprises.

WINEMAKING METHODS

The Merlot originates from the Enate Valley while the Cabernet Sauvignon comes from one of our oldest vineyards; Los Cadiellos. Each was cultivated and cared for in a different way throughout the year in order to achieve optimum quality. The Merlot was harvested on 14th September and the Cabernet on 6th October. Both were picked at the peak of maturity and in perfect condition, resulting in extraordinarily well-rounded tannins. After passing through two selection processes, first in the vineyard and then at the winery, only the finest grapes reached the small stainless steel tanks, equipped with an automatic piston to ensure that each variety relinquishes its very best qualities. The must underwent cold maceration with the objective of optimizing the extraction of primary colours and aromas. After 3 days the temperature was slowly raised to kick start fermentation, which developed at a controlled temperature of 28 °C and maceration with the skins lasted for one month. The wines are devatted straight into new, extra-fine grain French oak barrels. Malolactic fermentation takes place in these barrels as the wine stays in contact with its fine lees for about 20 months, allowing for the release of the polysaccharides, enhancing the wine's fleshiness and volume on the palate.

Due to the exclusivity of this wine, and to avoid stripping it of any of its characteristics, we abstain from using any extra fining agents. We rely on natural sedimentation to achieve a clean, smooth wine and to remove any solid particles. The wine does not undergo tartaric stabilization, so small deposits of bitartrates may appear in the bottle.

BOTTLING

On June 6th, in a special topaz-coloured burgundy bottles.

TASTING NOTES

Intense, lingering aroma of fresh berries (blueberries, currants) layered over an elegant symphony of mineral, smoky, spicy, and phenolic aromas reminiscent of ink, chocolate, vanilla, etc. On the palate it is exceptionally plump, full-bodied, and quite intense. Powerful and elegant, with a magnificent ageing potential.

SERVICE

Serve between 16-18 °C. Having minimized the filtration treatments, the wine may present some bitartrate sediments. This is a natural phenomenon and guarantees that the wine has not undergone any physical or chemical treatments. By gently decanting the bottle, the sediment will stay at the bottom and will not affect the overall bouquet of the wine. It is the perfect match for hearty dishes such as roasts or red meat.

WINEMAKER'S IMPRESSIONS

ENATE's most emblematic and exclusive wine. The meticulous selection process in both the vineyard and the winery means that production of this wine is limited as there are very few harvests that can deliver the high level of elegance and concentration required.

LABEL

Original artwork for ENATE by Erwin Bechtold.

Presentation: 75 cl bottle.
Alcoholic strength: 15% Vol.



LATEST AWARDS

2010 Vintage

Honor Roll: 96 points Guía Gourmets.

98 points in Guía Sevi.