



V.E. por 100ml
383kJ/91kcal

ENATE

Syrah-Shiraz

GRAPE VARIETALS

Syrah from Cregenzán plot and Shiraz from Alcanetos Valley.

WINEMAKING METHODS

Grapes were harvested in optimal maturation conditions, entering at the winery in perfect health conditions thanks to an exhaustive disease control performed. The must underwent fermentation at 26 °C in small stainless steel tanks, and afterwards, the wine was racked into new French and American oak barrels, where malolactic fermentation and wine ageing for 15 months were carried out. Finally, the wine was stabilized prior to bottling.

TASTING NOTES

Dark red cherry colour. Red fruits and blue flowers aroma, with a hint of olives on a lactic notes and vanilla background. Voluptuous on the palate with noble and velvety tannins. Very persistent.

WINEMAKER'S IMPRESSIONS

The Rhône grape variety first travelled to Australia and has now settled down in the Somontano varietals garden to hold in the bottle the most authentic terroir in ENATE.

SERVICE

Served between 16-18 °C it shows all its fragrance and complexity. As the wine was not subjected to tartaric filtration, it may show a natural sediment. Decant the wine gently to leave sediment behind without affecting the taste of the wine.

LABEL

Original artwork for ENATE by Manuel Rivera.



LASTEST AWARDS

2015 Vintage

Silver: Syrah du Monde, France.

93 points. James Suckling. USA.

95 points in Guía Sevi.

Silver: International Wine Ratings, USA.

2016 Vintage

Great Gold: Gilbert Gaillard International Challenge.

Bronze: Syrah du Monde, Francia.

94 points in Guía Gourmets. Honor Roll / 94 points in Guía SEVI.

92 points in Guía Vivir el Vino.

91 points in Guía Proensa.

2018 Vintage

Bronze: Global Syrah Masters.

Great Gold: Vinos de Aragón Challenge.

2019 VINTAGE

A rainy autumn was followed by a dry winter. The scarcity of rainfall and high temperatures during the month of March lead to an early budbreak, about 6 to 7 days compared to the usual dates. This advance, however, was not reflected in the flowering dates, due to a somewhat cooler than usual start to spring. The scarcity of spring rains was one of the most noteworthy features of the 2019 season, a detail that favoured cluster setting and an excellent vine health. The first half of summer was dry, which is why the rain recorded between August 19th and 20th, just a few days before the harvest, provided significant relief for our dryland vineyards.

The summer of 2019 was one of the warmest recorded in Somontano, encouraging a complete ripening in all the varieties.

Overall, the 2019 harvest deserves to be remembered for the excellent health of the grapes, a complete ripening and optimal weather that lasted throughout the harvest.

Bottling date: May 2021.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.