



INGREDIENTES
INGREDIENTS
E(100ml) =
313kJ/75kcal

ENATE

Rosado

GRAPE VARIETALS

Cabernet Sauvignon.

WINEMAKING METHODS

The grapes are harvested at dawn and once at the winery, they are macerated until the skin leaches just the right amount of colour into the must. Consequently, any solid residue is eliminated by static racking at 8 °C, and the clean must is placed into stainless steel tanks to undergo the fermentation process at a controlled temperature of 16 °C, and with the help of carefully selected *Saccaromyces cerevisiae* yeast. Once the fermentation process is finished, the wine is clarified with bentonite, and stabilized at -5 °C in order to eliminate the excess potassium bitartrate.

TASTING NOTES

The Cabernet Sauvignon, cultivated with meticulous care in Enate's vineyards until reaching optimum ripeness, expresses its full potential in this mono-varietal wine. Intensely fruity on the nose revealing aromas of blueberry, raspberry, and pepper. The first sensation on the palate is one of mouth-filling meatiness, yet thanks to its beautifully balanced acidity it develops into a lively and easy-drinking wine. Its evolution on the palate is magnificent and is rounded off with a long and flavoursome finish with lingering varietal aromas.

WINEMAKER'S IMPRESSIONS

A wine with the soul of white and the body of a red, created to play and win in the champion's league.

SERVICE

Served at a temperature of 8-10 °C, ENATE Rosé enhances dishes such as pasta, white meat, and soufflés.

LABEL

Original artwork for ENATE by Víctor Mira.



LASTEST AWARDS

2021 Vintage

Silver: Concours International des Cabernets.

92 points in Guía SEVI.

92 points in Guía Vivir el Vino.

91 points in Guía Gourmets.

2023 Vintage

Podium. Rosé Wine of the year:

Tim Atkin Magazine by Beth Willard.

Silver: Concours Mondial Bruxelles.

2023 VINTAGE

The 2023 campaign began with a relatively dry autumn, but with enough rainfall to allow the vines to recover from the 2022 harvest. The first half of Winter was cold and dry, allowing for the pruning process to take place while also proving beneficial for the vines to heal.

The end of Winter and beginning of Spring were marked by persistent drought, but fortunately enough, the lignification that took place in autumn allowed the vineyards to bud smoothly and evenly, a week earlier than average. The dry, windy weather during flowering season also led to a slight advance compared to average dates. Under these conditions, the fruit setting was excellent.

The lack of rainfall was the dominant pattern during spring, and fortunately enough we avoided the dreaded late frosts. Furthermore, the month of March will be remembered as the driest month to date. The month of June will be remembered as atypical due to the unusually heavy rainfalls recorded throughout the month, but also as the month that brought some eagerly expected relief to the vineyards.

Following the soothing rain, Summer began with the soils well supplied with water and mild temperatures, allowing the vines to grow and develop properly. Veraison started a week ahead of time, and the harvest began on August 11th with the Chardonnay variety. The first half of the harvest was exceptional, but a short and intense heat wave at the end of august, with temperatures exceeding 40 °C accelerated the ripening of the earliest red varieties like the Merlot. As usually, the temperatures became milder at the beginning of September, while the moderate and much-desired rainfall led to chillier weather and allowed us to enjoy an excellent end to the season. An impeccable phenolic ripening and overall high quality helped turn the 2023 harvest into one the best in recent years.

Bottling date: November 2023.

Presentation: 75 cl bottle.

Alcoholic strength: 13,5% Vol.