



INGREDIENTES
INGREDIENTS
E(100ml) =
320kJ/79kcal

ENATE

Crianza

GRAPE VARIETALS

Tempranillo and Cabernet Sauvignon.

WINEMAKING METHODS

The musts of each variety were fermented separately at 26 °C in stainless steel tanks. Once malolactic fermentation had taken place, the wine remained in barrels for a period of nine months; the Cabernet Sauvignon in French oak and the Tempranillo in American oak. The wine was then moved to stainless steel tanks to be stored before bottling.

TASTING NOTES

Deep picota cherry red in colour. Intense and complex nose with rich smoky and spicy aromas emerging from a background of mature red fruit. Well-structured tannins contribute to a mouth-filling meatiness on the palate and an extraordinarily long finish reveals delicate toasted nuances that linger.

WINEMAKER'S IMPRESSIONS

This wine can be said to be the most characteristic Spanish wine amongst Enate's portfolio, given that its composition is based on Tempranillo, Spain's most well-known grape. The Cabernet Sauvignon makes an important contribution to the wine's structure and the overall effect is hugely flattering. The many alluring shades presented highlight the wine's skillful ability to combine power and delicacy.

SERVICE

This wine may present bitartrate sediment. This is a naturally occurring phenomenon and guarantees that the wine has not been subjected to any kind of physical or chemical treatments. By slowly decanting the wine, the sediment will remain in the bottle and will in no way affect the taste of the wine. Served at 16-18 °C, ENATE Crianza enhances smoked foods, meat, casseroles and all kinds of cheese.

LABEL

Original artwork for ENATE by Víctor Mira.



LASTEST AWARDS

2017 Vintage

Double Gold: Sakura Wine Award, Japan.

Gold: Mundus Vini.

2018 Vintage

Gold: Sélections Mondiales des Vins, Canada.

2019 Vintage

90 points. James Suckling.

2020 Vintage

Silver: Asia Wine Trophy.

91 points. Guía Gourmets.

93 points. Guía SEVI.

2021 VINTAGE

The 2021 vintage was characterised by mild temperatures from January to October, with an average of 15.9 °C, and low rainfall of barely 260 mm, compared to years with more than 500 mm. These weather conditions favoured a more satisfactory grape harvest, with hardly any phytosanitary treatments.

The first part of the winter was very cold and dry, which helped the vines to heal properly. The second part was marked by the Filomena snowstorm, which left significant amounts of snow in Somontano, resulting in important water reserves in the subsoil. Somontano did not experience the negative effects of extremely low temperatures that Filomena brought to other areas.

Spring arrived with slightly higher than normal temperatures and little rainfall. This resulted in early budding of the vines. However, this was soon followed by a cold spell that caused a vegetative standstill. The 'cold snap' that caused severe spring frosts in many European appellations didn't affect Somontano.

Véraison began in mid-July. As the summer was mild and cool, without the damaging heat waves that sometimes occur in August, ripening was slow and complete, with no signs of over-ripening. Harvesting began on the 18th of August with the earliest white varieties: Chardonnay and Gewurztraminer. The red grapes progressed more slowly and showed signs of fatigue. The thirst that some of the unirrigated vineyards began to feel was quenched by the typical thunderstorms of early September. This was followed by warm, stable and dry weather, which completed a fantastic phenolic ripening, something we have rarely seen in Somontano. After a month and a half, we finished the harvest on the 1st of October.

The exceptional health of our grapes allowed for progressive and complete fermentations, resulting in wines of great balance, moderate alcohol content and that invigorating and refreshing acidity that makes our wines so tempting and easy to drink.

Bottling date: February 2023.

Presentation: 75 cl bottle.

Alcoholic strength: 14,5% Vol.