



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.

2025 VINTAGE

The 2025 vintage began with a calm autumn marked by moderate temperatures and regular rainfall. The vines accumulated reserves while conditions remained balanced, setting the scene for a winter that followed this pattern.

Between mid-March and late May, the combination of heavy and frequent rainfall with mild temperatures led to a vigorous and uniform budburst. Although May brought temperatures significantly above the seasonal average, vine growth remained exuberant.

Summer unfolded amid severe drought: from June until mid-September, no significant rainfall was recorded. The first heatwave occurred during the last week of June, but the most extreme episode ever recorded in Somontano occurred in August. This unusually intense heatwave put the vineyards under severe thermal stress, accelerating ripening and testing the resilience of the vines.

Consequently, the harvest began earlier than usual, starting on August 11th with the Chardonnay grapes. From that point onwards, the pace of the harvest intensified. The white varieties and Merlot were rapidly harvested in an ongoing effort to preserve freshness and natural acidity while preventing excessive alcohol levels.

The harvest progressed swiftly in the following weeks. However, on September 20th, a major hailstorm hit when the harvest was almost complete. The large hailstones primarily affected the last Cabernet Sauvignon plots to be harvested, reducing yields slightly.

The 2025 harvest is marked by excellent health and clear varietal characteristics. The grapes have a balanced sugar-acid ratio and complete phenolic ripeness, promising wines of notable intensity, solid structure, and a distinctive Mediterranean profile.

Bottling date: November 2024.

Presentation: 75 cl bottle.

Alcoholic strength: 13,5% Vol.