



INGREDIENTES
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E(100ml) =
361kJ/88kcal

ENATE

Reserva

GRAPE VARIETALS

Cabernet Sauvigon.

WINEMAKING METHODS

Fermentation took place in stainless steel tanks at a controlled temperature of 28 °C and maceration with the skins lasted a total of three weeks. The wine underwent malolactic fermentation in New French oak barrels and aged in the same barrels for 12 months. Stabilising was carried out in tank before bottling.

TASTING NOTES

Hugely expressive and intense on the nose flaunting red fruit aromas swathed in balsam and spice. Pleasant hints of phenols and minerals from the Cabernet mingle beautifully with toasted, creamy and cocoa nuances from the new oak. Fat, dense and meaty on the palate with mature and unctuous tannins, which signal excellent capacity for further ageing in bottle. A lingering and mouthfilling finish rounds off the tasting experience.

WINEMAKER'S IMPRESSIONS

This wine is the result of the fusion of the finest Cabernet grapes from our vineyards. The wine's serious side originates from its Atlantic influence and provides the perfect foil for its more charming and playful Mediterranean traits, highlighting Somontano's suitability for producing big, elegant and emotive Cabernets.

SERVICE

Serve between 16-18 °C. Ideal with smoked food, casseroles and red meat. As the wine received minimum filtration, there is a possibility that it will present some bitartrate sediment in the bottle. This is a naturally occurring phenomenon and is a guarantee that the wine has not been subjected to physical or chemical treatments. Upon decanting the wine slowly, the sediment will remain in the bottle and will not affect the taste experience in any way.

LABEL

Original artwork for ENATE by José Manuel Broto.



LASTEST AWARDS

2015 Vintage

Great Gold: Sélections Mondiales du Vins du Canada.

95 points in Guía Gourmets. Cuadro de Honor.

95 points in Guía Proensa.

2018 Vintage

Gold: Concours Internationas des Cabernets.

92 points. James Suckling.

2020 VINTAGE

The vines were able to recover from the harvest thanks to a rainy autumn with mild temperatures, that also allowed them to accumulate reserves while favouring wood setting before the arrival of the frosts.

A humid, mild winter, with many persistent fogs was followed by a rainy spring. All the elements favoured the vegetative development, but also compromised fruit setting, putting us on alert for possible cryptogamic diseases. Within the first six months of 2020 alone it rained as much (475 mm) as in the whole of 2019, making May one of warmest and most humid months of the year. As a result, 2020 will be remembered as a vintage with an Atlantic spring and an almost tropical May. The hailstorms experienced on the 29th of May and June 16th proved to be quite intense and affected a significant part of our vineyards in Bachimaña and Salas Bajas. Cold air currents at high altitude caused an unusual vertical development of cumulonimbus clouds that discharged large quantities of hail, thus causing a significant decrease in the yield of the red varieties. Summer was extremely dry, with above-average temperatures (24.3°C on the average), allowing all the grape varieties to ripen completely.

We began harvesting on the 18th of august, and were able to finish, slowly and smoothly on September 18th without a single day of rain. The Atlantic touch of the vintage is reflected in the wines, which reveal their fresher, juicier character. Although a limited vintage in terms of quantity, it is of magnificent quality.

Bottling date: May 2024.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.