



INGREDIENTES
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E(100ml) =
361kJ/86kcal

ENATE

Varietales dos mil veintitrés

GRAPE VARIETALS

Cabernet Sauvignon, Merlot and Syrah.

WINEMAKING METHODS

Each variety arrives at the winery in excellent condition. Each one is fermented separately, the Cabernet and the Merlot at 26° and the Syrah at 24°. Malolactic fermentation takes place in new French oak barrels, where the wine ages for eighteen months. Before bottling, the wine stays in tanks for one year to further refine and polish its tannic structure.

TASTING NOTES

Very expressive and intense nose, with notes of berries, floral and spicy aromas on a background of toffee and praline given by the time spent on oak. On the palate, it is fleshy and full-bodied with elegant, ripe tannins. Aromatic and fresh a well-rounded tannic structure. Lingering and enticing aftertaste, with an enveloping finish where the toasted nuances reappear.

WINEMAKER'S IMPRESSIONS

This wine is the result of a blend of the finest grape varieties from our vineyards: the bouquet masterfully combines the floral notes of the Merlot, the spicy and balsamic notes of the Cabernet and the mineral and black fruit aromas of the Syrah. An elegant wine, filled with nuances.

SERVICE

The best is serve the wine between 16-18 °C and ideal with smoked and roast foods as well as red meat. As it receives minimal filtration treatments, it is possible that the wine will present some sediment (potassium bitartrate) in the bottle. This is a naturally occurring phenomenon and is a guarantee that the wine has not been subject 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 Salvador Victoria.



LASTEST AWARDS

2019 Vintage

96 points in Guía Gourmets. Honor Roll.

94 points in Guía Vivir el Vino.

92 points in Guía Peñín.

2021 Vintage

91 points in Guía Peñín.

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 of the best in recent years.

Bottling date: February 2026.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.

Production: 4,296 bottles.