

INGREDIENTES
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E(100ml) =
336kJ/80kcal

ENATE

Cabernet-Merlot

GRAPE VARIETALS
Cabernet Sauvigon and Merlot.

WINEMAKING METHODS
Each grape variety was pressed then fermented separately in stainless steel tanks kept at 24 ºC. The wine underwent both alcoholic and malolactic fermentations and was aged for six months in 225 litre, French oak & American oak barrels, for precisely the right period of time so as to provide a touch of distinction to the wines.

TASTING NOTES
Fully ruby colour. A complex blackcurrant, blackberry aroma with a touch of violet and hints of red pepper, vanilla and herbs. Smooth and round mouthfeel; the soft tannic cushion gives way to a flavoursome palate which releases pleasant honey-roast aromas. The well balanced acidity will ensure improvement in the bottle over the next five years.

WINEMAKER'S IMPRESSIONS
A wine with a cosmopolitan character and easy to drink. Its bouquet, in which the varietal character predominates over the tertiary bouquets of the crianza, and its velvety tannins make it an authentic four wheel wine designed for all publics.

SERVICE
Its full fruity flavour makes it ideal accompaniment to hot and cold meats, cheeses and even fish in a rich sauce. Best served between 14-16 ºC.

LABEL
Original artwork for ENATE by Carrera Blecua.

LASTEST AWARDS

2018 Vintage

Silver: Japan Women's Wine Awards.

Gold: Mundus Vini.

Bronze: Texsom International Wine Awards.

2021 Vintage

90 points. Guía Gourmets.

90 points. James Suckling.

91 points. Guía SEVI.

2024 VINTAGE

Vintage 2024 began with the serenity of a calm autumn. Moderate temperatures and low rainfall marked the beginning of the year, in line with the climatic average.
Winter began with low rainfall and higher than normal temperatures. Temperatures dropped dramatically at the end of January and rainfall increased. This turn of events was particularly beneficial to the vines during the pruning period, as the cold weather was a perfect ally for optimal healing.
Spring proved to be a natural extension of the late winter, with cool temperatures and constant rainfall. In April and May, the skies continued to provide abundant rain, which delayed the budding of the vines by about 10 days compared to the historical average. It was already apparent that the harvest would be characterised by an abundance of water reserves, heralding an exceptional year in terms of water.
The beginning of the summer was relatively mild, with temperatures slightly below average and rainfall in line with the spring, which meant that the vines continued to ripen 5-10 days later than average. At the end of July and the beginning of August, two heat waves accelerated the development of some varieties and promoted ripening evenly.

The harvest began on August 13th with the Chardonnay variety. The summer was mild, with moderate temperatures and unusually high rainfall for the season, giving us a more Atlantic climate. The abundant rainfall allowed the vines to regain their freshness and contributed to a slow and balanced ripening. The harvest lasted until October 2nd, which is unusual in our region, and gave us grapes with excellent phenolic ripeness.

This vintage's wines have a strong Atlantic character, with excellent freshness and acidity. The balance achieved in the vineyards promises a vintage that will combine depth and complexity, and will reveal the identity of the 2024 vintage with every sip.

Bottling date: February 2026.
Presentation: 50, 75 and 150 cl bottle.
Alcoholic strength: 14% Vol.

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