



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

ENATE

Cabernet-Cabernet

GRAPE VARIETALS

Cabernet Sauvignon.

WINEMAKING METHODS

Fermentation takes place in stainless steel tanks at 24 °C, maceration with the skins lasts for three weeks. The wine is then transferred to new French oak barrels for malolactic fermentation and stays in the same barrels for 18 months. Subsequent stabilization in tank until its bottling.

TASTING NOTES

Very expressive and intense nose, where black fruits are wrapped in an atmosphere of fresh liquoriness. The balsamic, phenolic and spicy notes of the cabernet are intertwined with the toasty, creamy and cocoa nuances provided by the new barrel. Dense, fleshy palate, with ripe and unctuous tannins that foretell an excellent capacity of aging in the bottle. Long, enveloping, quite lingering finish.

WINEMAKER'S IMPRESSIONS

This wine is the result of the fusion of the best cabernets from our vineyards. Its serious and Atlantic touch combines with its more Mediterranean, sweet and flattering character to show that Somontano gives shelter to big, elegant 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 Erwin Bechtold.



LASTEST AWARDS

2015 Vintage

Gold: Concours International des Cabernets.
Gold: Gilbert Gaillard International Challenge.
93 points, Top 100 La Vanguardia Wine Guide.

2016 Vintage

Gold: Concours International des Cabernets.
95 points in Guía Gourmets. Honor Roll.
92 points in Guía Proensa / 90 points in Guía Vivir el Vino.
Gold: Vinos de Aragón Challenge.

2017 Vintage

Gold: Concours International des Cabernets.

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: May 2019.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.

Production: 8,120 bottles.