



INGREDIENTES  
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E(100ml) =  
320kJ/79kcal

# ENATE

## Crianza

### GRAPE VARIETALS

Tempranillo and Cabernet Sauvignon.

### WINEMAKING METHODS

The musts of each variety were fermented separately at 26 °C in stainless steel tanks. Once malolactic fermentation had taken place, the wine remained in barrels for a period of nine months; the Cabernet Sauvignon in French oak and the Tempranillo in American oak. The wine was then moved to stainless steel tanks to be stored before bottling.

### TASTING NOTES

Deep picota cherry red in colour. Intense and complex nose with rich smoky and spicy aromas emerging from a background of mature red fruit. Well-structured tannins contribute to a mouth-filling meatiness on the palate and an extraordinarily long finish reveals delicate toasted nuances that linger.

### WINEMAKER'S IMPRESSIONS

This wine can be said to be the most characteristic Spanish wine amongst Enate's portfolio, given that its composition is based on Tempranillo, Spain's most well-known grape. The Cabernet Sauvignon makes an important contribution to the wine's structure and the overall effect is hugely flattering. The many alluring shades presented highlight the wine's skillful ability to combine power and delicacy.

### SERVICE

This wine may present bitartrate sediment. This is a naturally occurring phenomenon and guarantees that the wine has not been subjected to any kind of physical or chemical treatments. By slowly decanting the wine, the sediment will remain in the bottle and will in no way affect the taste of the wine. Served at 16-18 °C, ENATE Crianza enhances smoked foods, meat, casseroles and all kinds of cheese.

### LABEL

Original artwork for ENATE by Víctor Mira.



## LASTEST AWARDS

### 2017 Vintage

Double Gold: Sakura Wine Award, Japan.

Gold: Mundus Vini.

Top 100 Wine Merchant Top.

### 2018 Vintage

Gold: Sélections Mondiales des Vins, Canada.

### 2019 Vintage

90 points. James Suckling.

### 2020 Vintage

Silver: Asia Wine Trophy.

## 2020 VINTAGE

Thanks to a rainy and mild autumn, the plants recovered from the harvest, building up reserves and completing the lignification process before the arrival of the frosts.

After a humid, mild winter with a lot of persistent fog, a very rainy spring arrives, which favours the vegetative development, but also compromises grape setting, putting us on the alert for possible cryptogamic diseases. In the first six months of 2020 alone, as much rain fell (475 mm) as in the entire year 2019, May being one of the rainiest (120 mm), most humid and warmest months. 2020 will be remembered as a vintage of an Atlantic spring climate and an almost tropical May. The hailstorms on May 29<sup>th</sup> and June 16<sup>th</sup> were very violent and wiped out a large part of our vineyards in Bachimaña and the Salas area. Cold air currents at high altitude caused an intense vertical development of cumulonimbus that discharged large quantities of hail, causing a significant decrease in the yield of the red varieties. Summer was very dry and hot, with a very high average temperature of 24.3 °C, which led to a complete ripening of all grape varieties.

We started harvesting on August 18<sup>th</sup>, and ended, without a single day of rain, slowly and smoothly, on September 18<sup>th</sup>. 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: February 2022.**

**Presentation: 75 cl bottle.**

**Alcoholic strength: 15% Vol.**