



INGREDIENTES
INGREDIENTS
E(100ml) =
313kJ/75kcal

ENATE

Rosado

GRAPE VARIETALS

Cabernet Sauvignon.

WINEMAKING METHODS

The grapes are harvested at dawn and once at the winery, they are macerated until the skin leaches just the right amount of colour into the must. Consequently, any solid residue is eliminated by static racking at 8 °C, and the clean must is placed into stainless steel tanks to undergo the fermentation process at a controlled temperature of 16 °C, and with the help of carefully selected *Saccaromyces cerevisiae* yeast. Once the fermentation process is finished, the wine is clarified with bentonite, and stabilized at -5 °C in order to eliminate the excess potassium bitartrate.

TASTING NOTES

The Cabernet Sauvignon, cultivated with meticulous care in Enate's vineyards until reaching optimum ripeness, expresses its full potential in this mono-varietal wine. Intensely fruity on the nose revealing aromas of blueberry, raspberry, and pepper. The first sensation on the palate is one of mouth-filling meatiness, yet thanks to its beautifully balanced acidity it develops into a lively and easy-drinking wine. Its evolution on the palate is magnificent and is rounded off with a long and flavoursome finish with lingering varietal aromas.

WINEMAKER'S IMPRESSIONS

A wine with the soul of white and the body of a red, created to play and win in the champion's league.

SERVICE

Served at a temperature of 8-10 °C, ENATE Rosé enhances dishes such as pasta, white meat, and soufflés.

LABEL

Original artwork for ENATE by Víctor Mira.



LASTEST AWARDS

2021 Vintage

Silver: Concours International des Cabernets.

92 points in Guía SEVI.

92 points in Guía Vivir el Vino.

91 points in Guía Gourmets.

2023 Vintage

Podium. Rosé Wine of the year:

Tim Atkin Magazine by Beth Willard.

Silver: Concours Mondial Bruxelles.

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: November 2024.

Presentation: 75 cl bottle.

Alcoholic strength: 13,5% Vol.