



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

ENATE

Varietales dos mil veintiuno

GRAPE VARIETALS

Cabernet Sauvignon, Merlot and Syrah.

WINEMAKING METHODS

Each variety was fermented separately in stainless steel tanks at a temperature of 28 °C. Malolactic fermentation took place in new French oak barrels, as did ageing, which lasted a total of 18 months.

TASTING NOTES

A variety of aromas mingle to give an intense and expressive nose; soft fruit such as blackberry and cherry; spices hinting at pepper, cumin and oregano and a nuance of aniseed against a toffee and praline background provided by the oak. Noble and mature tannins guarantee mouth-filling meatiness on the palate. Flavoursome and fresh with a more rounded tannic structure. Seductively lingering, honey-roast aromas reappear during an ample and elegant finish. It is, without a doubt, a varietal wine with a distinctly fresh and contemporary character.

WINEMAKER'S IMPRESSIONS

This wine is the result of a fusion of the most select varieties to be cultivated in our vineyards. A multifaceted personality is characterised by floral notes from the Merlot, balsamic, mineral and spicy nuances from the Cabernet and black olive and leather from the Syrah.

SERVICE

The best to 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.

90 points in Guía Proensa.

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 2022.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.

Production: 6,040 bottles.