



V.E. por 100ml
378kJ/90kcal

ENATE

UNO'2019 Chardonnay

GRAPE VARIETALS

Chardonnay.

A rainy autumn was followed by a dry winter. The scarcity of rainfall and high temperatures during the month of March lead to an early budbreak, about 6 to 7 days compared to the usual dates. This advance, however, was not reflected in the flowering dates, due to a somewhat cooler than usual start to spring. The scarcity of spring rains was one of the most noteworthy features of the 2019 season, helping with cluster setting and ensuring excellent vine health. The first half of summer was dry, which is why the rain recorded between August 19th and 20th, just a few days before the harvest, provided significant relief for our dryland vineyards. The summer of 2019 was one of the warmest recorded in Somontano, encouraging a complete ripening in all of the varieties.

WINEMAKING METHODS

After a cold debourbage of the free-run juice for 60 hours, the alcoholic fermentation is carried out in new fine-grained (1.5 mm), medium-toast French oak barrels. Each barrel is equipped with a cooling coil so as to stabilize the fermentation temperature at around 18 °C.

MALOLACTIC FERMENTATION

After the lactic bacteria adapt to the alcohol and pH, the free-run juice completes the malolactic fermentation in new French oak barrels.

AGING PROCESS

The wine is aged with the lees, adjusting the turbidity level so as to maintain a “colloidal cushion” that softens the sensory impact of the barrel while respecting the varietal features. It is aged in barrels from September 9th, 2019, until April 6th, 2021.

BOTTLING

In line with non invasive winemaking principles, the wine is neither clarified nor stabilised, which means that some sediment may appear in the bottle. After ageing in barrels, the wine rests in a small tank until its bottling on May 5th, 2021.

TASTING NOTES

On the nose, it is a seamless parade of lactic nuances, ripe peach, nuts, nougat, and toasted hints, over an elegant, mineral background. On the palate, its freshness and an extraordinary fleshiness are masterfully balanced.

WINEMAKER'S IMPRESSIONS

An original and unique white wine, designed at the foot of the vineyard, made following an exclusive “à la carte” method. Full-bodied and persistent.

SERVICE

Its unique personality and exuberance demand some specific pairings. Served at 10-12 °C it is a perfect match for strong cheese, fish, and hearty dishes such as stews.

LABEL

Original artwork for ENATE by Erwin Bechtold.



LASTEST AWARDS

2012 Vintage

98 points in Anuario El País.

Honor Roll: best rated wines of the Somontano P.D.O.

2013 Vintage

94 points in Guía Peñín.

96 points in Guía Gourmets.

97 points in Guía Vivir el Vino.

95 points in Guía Proensa.

Presentation: 75 cl bottle.

Alcoholic strength: 15,5% Vol.