



INGREDIENTES
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E(100ml) =
378kJ/90kcal

ENATE

Gewürztraminer Dulce

GRAPE VARIETALS

Overripe Gewürztraminer from our Enate vineyards.

WINEMAKING METHODS

The grapes are harvested by hand and introduced into the press where the free-run juice is kept in contact with the skins so that all the aromatic richness of an authentic Gewürztraminer can be captured. After static racking to eliminate solid residues, the clean must is fermented in new American oak barrels with the help of a yeast that is not very resistant to alcohol and will help stop the fermentation process so that a larger part of sugar remains unfermented. The wine is then aged for 12 months in a cool area of the winery to stabilize the wine naturally and to avoid tartaric precipitation once bottled. After barrel aging, clarification with bentonite allows us to achieve a very clean and bright wine.

TASTING NOTES

Intense aroma, marked by hints of honey, candied fruit, floral and citrus notes. This intense varietal character is reinforced with toasty and spicy notes provided by the barrel. Excellent density on the palate. Superb acidity-sugar balance, more inclined towards freshness than sweetness.

WINEMAKER'S IMPRESSIONS

A glyceric, mouth-watering and refreshing wine, a real ENATE treat.

SERVICE

Served chilled at around 6 °C, it pairs perfectly with foie gras and blue cheese, and is also perfect for desserts and enhancing fruit salads. A wine with a long life that will improve over the next few years.

LABEL

Original artwork for ENATE by Ignacio Mayayo.

Bottling date: May 2024.
Presentation: 50 cl bottle.
Alcoholic strength: 13% Vol.

2022 VINTAGE

With high temperatures and scarce rainfall throughout every season, one of the most noteworthy features of the 2022 vintage was the extreme heat. During the months of June, July and August, temperatures reached over 40 °C, making us start the harvest 10 days earlier than usual. A fairly dry Autumn was preceded by enough rain to allow the vines to recover from the 2021 harvest. The first part of winter was also very cold and dry, favouring flower formation and also eliminating the risk of wood disease propagation during winter pruning. In contrast, the second half of winter brought milder temperatures that favoured an early budbreak.

After the persistent winter drought, spring was rainy, with higher-than-average temperatures at the end of March and April. These conditions accelerated growth process, and the vines showed and outstanding development that can be rarely seen. And so, the blooming period was dry and windy, free of any risks of fungal disease, with excellent conditions for the fruit to develop properly.

Veraison began mid-July, well into the heat wave that started in May. The lack of summer rain put the ripening process at risk, especially in the rainfed plots and in areas with poor soils. This also lowered the yields, but on the other hand allowed us to harvest impeccably healthy grapes with a higher concentration of sugar. Considering the fact that we began harvesting on the 10th of August, it is not surprising at all that the 2022 vintage is one of the earliest of Somontano. Overall, it has been a smooth and calm harvest that ended on September 16th.