



V.E. por 100ml
361kJ/86kcal

ENATE

Reserva

GRAPE VARIETALS

Cabernet Sauvigon.

WINEMAKING METHODS

Fermentation took place in stainless steel tanks at a controlled temperature of 28 °C and maceration with the skins lasted a total of three weeks. The wine underwent malolactic fermentation in New French oak barrels and aged in the same barrels for 12 months. Stabilising was carried out in tank before bottling.

TASTING NOTES

Hugely expressive and intense on the nose flaunting red fruit aromas swathed in balsam and spice. Pleasant hints of phenols and minerals from the Cabernet mingle beautifully with toasted, creamy and cocoa nuances from the new oak. Fat, dense and meaty on the palate with mature and unctuous tannins, which signal excellent capacity for further ageing in bottle. A lingering and mouthfilling finish rounds off the tasting experience.

WINEMAKER'S IMPRESSIONS

This wine is the result of the fusion of the finest Cabernet grapes from our vineyards. The wine's serious side originates from its Atlantic influence and provides the perfect foil for its more charming and playful Mediterranean traits, highlighting Somontano's suitability for producing big, elegant and emotive Cabernets.

SERVICE

Serve between 16-18 °C. Ideal with smoked food, casseroles and red meat. As the wine received minimum filtration, there is a possibility that it will present some bitartrate sediment in the bottle. This is a naturally occurring phenomenon and is a guarantee that the wine has not been subjected 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 José Manuel Broto.



LASTEST AWARDS

2013 Vintage

Great Gold: Sélections Mondiales du Vins du Canada.

2015 Vintage

Great Gold: Sélections Mondiales du Vins du Canada.

95 points in Guía Gourmets. Cuadro de Honor.

95 points in Guía Proensa.

2018 Vintage

Gold: Asia Wine Trophy.

92 points. James Suckling.

2018 VINTAGE

2018 began with hardly any rain and low temperatures. February 28th will always be remembered for the sudden cold snap that hit Spain and left significant snowfall throughout Somontano. From that point on, rainfall increased to the point of changing the hydric conditions of the whole year. March, April, and May were especially rainy, as temperatures continued to stay below normal. During the month of June, rainy and cold days alternated with sunny days with high temperatures during the afternoon. This unstable, changeable weather continued until mid-June. A few days before officially starting summer, temperature reached 35 °C in the afternoon, while the rain almost completely disappeared.

The harvest began on August 28th and lasted 37 days. The official beginning of Autumn came with no rain and slightly above-average temperatures, which allowed us to finish the harvest with perfectly healthy grapes and an excellent ripeness.

Bottling date: May 2022.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.