



INGREDIENTES
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E(100ml) =
361kJ/88kcal

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

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.

Gold: Concours International des Cabernets.

92 points. James Suckling.

2019 VINTAGE

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, a detail that favoured cluster setting and an 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 the varieties.

Overall, the 2019 harvest deserves to be remembered for the excellent health of the grapes, a complete ripening and optimal weather that lasted throughout the harvest.

Bottling date: May 2023.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.

