



ENATE

MERLOT- MERLOT
2015

SOMONTANO
DENOMINACIÓN DE ORIGEN

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NARIZ COMPLEJA DE OREJONES, VIOLETA, ENCURTIDOS
Y TORREFACTO. PALADAR CONTUNDENTE TAPIZADO
CON TANINOS DE IMPECABLE FACTURA.

Variedad: 100% Merlot.

Fermentación: 28 °C.

Crianza y maloláctica: 13 meses en barrica nueva de roble francés.

Vino que derrocha exuberancia y que va directo a los sentidos.

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE,
CONTAINS SULPHITES, INDEHOLDER SULFITTER, SISÄLTÄÄ
SULFITITTEJA, INNEHÅLLER SULFITER, SUDETJE YRA SULFITAL.

EMBOTELLADO EN LA PROPIEDAD POR
VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.
SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN
R.E.N° 7186-HU
www.enate.es

consejo regulador de la denominación de origen
SOMONTANO

75cl e 15% vol



Original para Enate de Frederic Amat

LABEL

Original design for ENATE by Frederic
Amat

PRESENTATION

75 cl.

PRIZES

2001 Vintage

Silver Medal: Decanter Awards, U.K.

Gold Medal: Selections Mondiales
des Vins, Canada.

Gold Medal: Mundus Vini, Germany.

2002 Vintage

Silver Medal: World Wide aid of Brussels.

2005 Vintage

Silver Medal: Mondial du Merlot.

Switzerland.

Silver Medal: 1st Challenge to the Best

Spanish Wines for Asia, Hong Kong.

2006 Vintage

Gold Medal: La Sélection, Germany

2007 Vintage

Bronze Medal: Challenge International
du Vin, France.

Gold Medal: Sélections Mondiales

des Vins, Canada.

Gold: Sélections Mondiales des

Vins, Canada.

2008 Vintage

Silver Medal: Mondial Merlot, Switzerland.

2009 Vintage

Silver Medal: Mondial Merlot, Switzerland.

Gold Medal: Sélections Mondiales

des Vins, Canada.

2010 Vintage

Silver Medal: Mondial du Bruxelles.

2012 Vintage

Gold: Mondial du Merlot and Best foreigner
pure Merlot. Switzerland.

Silver: Bacchus, Spain.

GRAPE VARIETALS

Merlot.

After a rather dry winter, the warmest and the least rainy spring since 2006 followed, along with the driest and warmest month of May in our country's history. The flowering dates were two weeks ahead considering those of other years, and the vegetative growth rate was higher than usual.

However, the month of June came with rains that were a real breath of freshness for the plant. The rainfall continued during the month of July along with very high temperatures, and on July 7th the highest temperature was registered in Aragon since climatic statistics are collected. When everything seemed to indicate that we would have an extraordinarily early harvest, the exceptional storm on July 31st (74 mm) radically changed the water profile and ended up placing the beginning of it on August 11th for the most advanced plots. It was August 24th when the grape harvest intensified, enjoying a sunny end of the month and with mild temperatures, ideal to ripen the grapes progressively. September was chilly and not very warm, so the harvest lasted until the 29th. We will remember the harvest of 2015 as that of a strong personality, great character and magnificent quality.

VINIFICATION

The must was fermented in stainless steel tanks at 28 °C and skin maceration lasted 28 days. Afterwards, malolactic fermentation and wine aging for sixteen months were carried out in new French oak barrels. Finally, the wine was stabilized prior to bottling.

BOTTLING

May 2017.

TASTING

Complex, spicy and intense nose with remains of eucalyptus, cacao, strawberry jam and smoky notes that are extracted by the oak. The palate shows firm tannins of good quality.

WINEMAKER'S IMPRESSIONS

A wine that is bursting with exuberance and it leads the senses. The power of the name goes also in concordance with the fact that reveals surprises at its passing through the mouth. The wine shows, without any doubt, our serious intent.

SERVICE

As the wine was not subjected to tartaric filtration, it may show natural sediment. Decant the wine gently to leave sediment behind without affecting the taste of the wine. Appropriate temperature of serving it between 16-18 °C. ENATE Merlot-Merlot enhances many dishes, smoked foods and stews.