



V.E. por 100ml  
336kJ/80kcal

# ENATE

## Cabernet-Merlot

### GRAPE VARIETALS

Cabernet Sauvignon and Merlot.

### WINEMAKING METHODS

Each grape variety was pressed then fermented separately in stainless steel tanks kept at 24 °C. The wine underwent both alcoholic and malolactic fermentations and was aged for six months in 225 litre, French oak & American oak barrels, for precisely the right period of time so as to provide a touch of distinction to the wines.

### TASTING NOTES

Fully ruby colour. A complex blackcurrant, blackberry aroma with a touch of violet and hints of red pepper, vanilla and herbs. Smooth and round mouthfeel; the soft tannic cushion gives way to a flavoursome palate which releases pleasant honey-roast aromas. The well balanced acidity will ensure improvement in the bottle over the next five years.

### WINEMAKER'S IMPRESSIONS

A wine with a cosmopolitan character and easy to drink. Its bouquet, in which the varietal character predominates over the tertiary bouquets of the crianza, and its velvety tannins make it an authentic four wheel wine designed for all publics.

### SERVICE

Its full fruity flavour makes it ideal accompaniment to hot and cold meats, cheeses and even fish in a rich sauce. Best served between 14-16 °C.

### LABEL

Original artwork for ENATE by Carrera Blecua.



## LASTEST AWARDS

### 2018 Vintage

Silver: Japan Women's Wine Awards.

Gold: Mundus Vini.

Bronze: Texsom International Wine Awards.

## 2021 VINTAGE

The 2021 harvest was characterized by mild temperatures from January to October. Rainfall was scarce, barely 260 mm. These weather conditions favoured a more gratifying vineyard development, with hardly any phytosanitary treatments. The first part of winter was very cold and dry, which was very beneficial for the correct healing of pruning wounds to heal properly. The second part of winter was marked by the Filomena blizzard, which left heavy snowfalls in the Somontano area, leading to a significant accumulation of water reserves in the subsoil. Thankfully, the negative effects of the extremely low temperatures were barely noticeable in the Somontano. Spring greeted us with warmer than usual temperatures and hardly any rain, which resulted in an early budding of the plant. However, a colder period soon followed, causing the vines to come to a standstill. The "cold front" had caused severe spring frosts in many European appellations skipped past Somontano, thankfully. Veraison began in mid-July. Since the summer of 2021 was mild and cool, without the damaging heat waves that August usually brings some years, ripening progressed slowly and completely, with no signs of over-ripening. The harvest began on August 18<sup>th</sup>, with the earlier white varieties being harvested: chardonnay and gewürztraminer. Some unirrigated vineyards were beginning to feel the effects of the lack of rain, but their thirst was quenched thanks to the typical early September thunderstorms that usually occur in our area. Afterwards, the weather was warm, stable, and dry and rounded off a superb phenolic ripening, something seldom seen in Somontano. After a month and a half, we finished the harvest on October 1<sup>st</sup>. The extraordinary health of our grapes has allowed the fermentations to be progressive and complete, resulting in wines with a magnificent balance, moderate alcohol content and that invigorating and refreshing acidity that makes our wines so appealing and easy to drink

Bottling date: March 2023.

Presentation: 50, 75 and 150 cl bottle.

Alcoholic strength: 14,5% Vol.