



INGREDIENTS
E (100ml) =
324kJ/77kcal

ENATE

Chardonnay barrica

GRAPE VARIETALS

Chardonnay.

WINEMAKING METHODS

For our barrel-fermented Chardonnay, the grapes were picked in perfect condition and at optimum ripeness and placed in a pneumatic press where they underwent gentle pressing. Static settling at 8 °C allowed the solid residue to be removed and, once clean, the must was transferred to new French oak barrels for both alcoholic and malolactic fermentation. The wine was then left in contact with the lees during seven months in the same barrels with fortnightly *battônage*. Finally, it was clarified with bentonite and stabilized at -5 °C in order to eliminate excess potassium bitartrate.

TASTING NOTES

Exuberant and complex aromas reveal a tantalizing blend of varietal characteristics such as hazelnut and toasted bread; tropical fruits, including pineapple and grapefruit, and hints of toasted oak from the barrel aging. On the palate it is mouth-filling and creamy and develops beautifully with a fresh acidity that finishes in an extraordinarily long finish, during which nuances of toastiness reappear.

WINEMAKER'S IMPRESSIONS

One of the winery's flagship wines. It boasts a magnificent balance between fruit and oak, with the relevance of the wine's impeccable development on its lees and its barrel aging becoming apparent on tasting. A regular prize-winner amongst the very best of Spanish wines.

SERVICE

Served at between 10-12 °C, ENATE barrel fermented Chardonnay is ideal with oily fish, white meat, smoked foods and strong cheese.

LABEL

Original artwork for ENATE by Antonio Saura.



LASTEST AWARDS

2017 Vintage

Silver: USA Wine Ratings.

2019 Vintage

Great Gold: Gilbert Gaillard Int. Challenge.

The Spanish Chardonnay Monovarietal Ambassador in Wine Up's Guide.

2021 Vintage

Master medal: The Global Wine Masters.

Gold: Chardonnay du Monde.

91 points in Guía Peñín.

2021 VINTAGE

The 2021 vintage was characterized by mild temperatures from January to October, with an average of 15.9 °C, and low rainfall of barely 260 mm, compared to years with more than 500 mm. These weather conditions favored a more satisfactory grape harvest, with hardly any phytosanitary treatments.

The first part of the winter was very cold and dry, which helped the vines to heal properly. The second part was marked by the Filomena snowstorm, which left significant amounts of snow in Somontano, resulting in important water reserves in the subsoil. Our region did not experience the negative effects of extremely low temperatures that Filomena brought to other areas.

Spring arrived slightly higher than normal temperatures and there was little rainfall. This resulted in early budding of the vines. However, this was soon followed by a cold spell that caused a vegetative standstill. The 'cold snap' that caused severe spring frosts in many European appellations didn't affect Somontano.

Veraison began mid-July, well into the heat wave that started in May. As the summer was mild and cool, without the damaging heat waves that sometimes occur in August, ripening was slow and complete, with no signs of over-ripening. Harvesting began on the 18th of August with the earliest white varieties: Chardonnay and Gewurztraminer. The red grapes progressed more slowly and showed signs of fatigue. The thirst that some of the unirrigated vineyards began to feel was quenched by the typical thunderstorms of early September. After a month and a half, we finished the harvest on the 1st of October. The exceptional health of our grapes allowed for progressive and complete fermentation, resulting in wines of great balance, moderate alcohol content and that invigorating and refreshing acidity that makes our wines so tempting and easy to drink.

Bottling date: March 2023.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.