



ENATE

CRIANZA

TEMPRANILLO - CABERNET SAUVIGNON
2018

SOMONTANO
DENOMINACIÓN DE ORIGEN

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FRUTA ROJA MADURA Y NOTAS AHUMADAS EN NARIZ. PALADAR CARNOSO. NOTAS TOSTADAS EN EL RETROGUSTO.

Varietades: Tempranillo y Cabernet Sauvignon.

Vendimia: manual.

Fermentación: 26 °C.

Crianza: 9 meses en barrica de roble.

Vino adulador que combina la potencia con la delicadeza.

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTAINS SULPHITES, INDEHOLDER SULFITER, SISÄLTÄÄ SULFITTEJA, INNEHÅLLER SULFITER, SUDETŲJE YRA SULFITAI.

EMBOTELLADO POR

VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.
SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN

R.E. Nº 7186-HU
www.enate.es

Original painting Enate de Victor Mira

SOMONTANO



75cl e 15% vol



LABEL GRAPE VARIETALS

Original painting for ENATE by Victor Mira. Tempranillo and Cabernet Sauvignon.

PRESENTATION

75 cl.

PRIZES

[2004 Vintage](#)

Gold: Sommelier Awards, U.K.

[2005 Vintage](#)

Silver: I Challenge Best Spanish Wines for Asia, Hong Kong

Bronze: Sommelier India Wine Competition

Gold: Challenge International du Vin, France

[2006 Vintage](#)

Silver: Mundus Vini, Germany.

Silver: Concours Mondial Bruxelles.

[2007 Vintage](#)

Gold: Concours Mondial Bruxelles.

Silver: Mundus Vini, Germany

[2008 Vintage](#)

Silver: International Wine Challenge.

Gold: Concours Mondial Bruxelles.

[2009 Vintage](#)

Double Gold: Sakura Wine Award, Japan

Gold: Sélections Mondiales des Vins, Canada

[2010 Vintage](#)

Gold: Mundus Vini, Germany

[2012 Vintage](#)

Silver: Monde Selection, Belgium.

Silver: Con. Mondial Bruxelles, Belgium.

[2013 Vintage](#)

Gold: Mundus Vini, Germany

Silver: Sélections Mondiales des Vins, Canada

[2015 Vintage](#)

90 points. Ultimate Wine Challenge.EEUU

[2017 Vintage](#)

Gold: Japan's Women Awards. Sakura, Japan

[2017 Vintage](#)

Double Gold: Sakura Wine Award, Japan

[2018 Vintage](#)

Gold: Sélections Mondiales des Vins, Canada

The 2018 harvest began on August 28th, about ten days later than usual due to the delay in the vineyard's vegetative development. Said delay was caused by a very rainy spring (262 mm), and below average temperatures in May (16.2°C) and June (21.4°C). The generous spring rains had a very positive effect on the yield of our dryland vineyards. Summer was hot and dry, as usual. These good weather conditions allowed a complete ripening of all the grapes and made harvesting easier. Autumn began with the absence of rain and slightly higher than average temperatures, allowing us to finish the harvest on October 4th, with optimal health conditions and ripeness of the grapes.

VINIFICATION

The musts of each variety were fermented separately at 26°C in stainless steel tanks. Once malolactic fermentation had taken place, the wine remained in barrels for a period of nine months; the Cabernet Sauvignon in French oak and the Tempranillo in American oak. The wine was then moved to stainless steel tanks to be stored before bottling.

BOTTLING

March 2020.

TASTING

Deep picota cherry red in colour. Intense and complex nose with rich smoky and spicy aromas emerging from a background of mature red fruit. Well-structured tannins contribute to a mouth-filling meatiness on the palate and an extraordinarily long finish reveals delicate toasted nuances that linger.

WINEMAKER'S IMPRESSIONS

This wine can said to be the most characteristic Spanish wine amongst Enate's portfolio, given that its composition is based on Tempranillo, Spain's most well-known grape. The Cabernet Sauvignon makes an important contribution to the wine's structure and the overall effect is hugely flattering. The many alluring shades presented highlight the wine's skillful ability to combine power and delicacy.

SERVICE

This wine may present bitartrate sediment. This is a naturally occurring phenomenon and guarantees that the wine has not been subjected to any kind of physical or chemical treatments. By slowly decanting the wine, the sediment will remain in the bottle and will in no way affect the taste of the wine. Served at 16-18°C, ENATE Crianza enhances smoked foods, meat, casseroles and all kinds of cheese.