



ENATE

CABERNET SAUVIGNON - MERLOT
2010

SOMONTANO
DENOMINACIÓN DE ORIGEN

ENATE

CABERNET SAUVIGNON - MERLOT
2010

SOMONTANO
DENOMINACIÓN DE ORIGEN

FRUTILLOS DEL BOSQUE Y ATISBOS DE PIMIENTA EN NARIZ. PALADAR SUAVE Y ATERCIPELADO SOBRE UN MULLIDO COLCHÓN TÁNICO.

Variedades: Cabernet - Merlot (50:50)
Vendimia: manual.
Fermentación: 24°C.
Crianza: 6 meses en bodega de roble.
Vino de carácter cosmopolita y fácil de beber.

Contiene sulfitos. Bevat sulfieten. Enthält sulfite. Contains sulphites. Innehåller sulfiter. Sisältää sulfitteja. Innehåller sulfiter. Sudétyje yra sulfitai.

Original para Enate de Carrera Blecu

EMBOTELLADO EN LA PROPIEDAD POR
VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.
SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN
R.E. Nº 7186/HU
www.enate.es

CABERNET SAUVIGNON - MERLOT
2010

SOMONTANO
DENOMINACIÓN DE ORIGEN

consorci regulador de la denominación de origen
SOMONTANO



75cl e 14% vol



LABEL

Original design for ENATE by Alberto
Carrera Blecu.

PRESENTATION

50, 75, and 150 cl.

PRIZES

2001 Vintage

Bronze Medal: Wine Challenge, Vietnam.

2002 Vintage

Bronze Medal: Estonia Wine Challenge.

Bronze Medal: International Wine Challenge.

2004 Vintage

Bronze Medal: Estonian Wine Challenge.

2007 Vintage

Silver Medal: Mundus Vini, Germany.

2010 Vintage

Gold Medal: Berliner Wein Trophy, Germany

GRAPE VARIETALS

50% Cabernet Sauvignon and 50% Merlot.

The 2010 harvest had to be delayed until August the 20th, because the average annual temperatures were lower than normal and because both winter and spring seasons had higher than normal precipitation. In order to harvest our red grape varieties in their optimal ripening and healthy conditions we had to wait longer than is customary. Thus, we began harvesting the merlot on the 25th of August, and nearly a month later on the 20th of September we began harvesting the cabernet sauvignon. As the result of a heavy hail storm on the 9th of May, the amount of kilos harvested were reduced compared to other years.

VINIFICATION

Each grape variety was pressed then fermented separately in stainless steel tanks kept at 26 °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 appropriate amount of time to provide a touch of distinction to the wines.

BOTTLING

June 2012.

TASTING

Fully ruby colour. A complex blackcurrant, blackberry aroma with a touch of violet and hints of red pepper, vanilla and herbs.

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.