



ENATE

ROSADO
CABERNET SAUVIGNON
2012

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DENOMINACIÓN DE ORIGEN

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AROMA INTENSO Y MUY AFRUTADO EN EL QUE RESALTAN LOS AROMAS DE ARÁNDANOS Y FRAMBUESAS. EN BOCA PRESENTA UN ATAQUE CARNOSO Y PLENO. ES FRESCO Y ÁGIL. MUY PERSISTENTE.

Variedad: 100% Cabernet Sauvignon.

Fermentación: 16°C.

Un vino con alma de blanco y cuerpo de tinto.

Contiene sulfitos. Bevat sulfieten. Enthält Sulfite. Contains sulphites. Innehåller sulfiter. Sisältää sulfitteja. Innehåller sulfiter. Sudėryje yra sulfitai.

Original para Enate de Victor Mira

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

75 cl e 13,5% vol

consejo regulador de la denominación de origen
SOMONTANO



LABEL

Original artwork for ENATE by Víctor Mira.

PRESENTATION

75 cl.

PRIZES

2004 Vintage

Selected as one of the top ten discoveries at Vinexpo, France.

2005 Vintage

Silver Medal: Vinalies Internacionales, France.

Bronze Medal: Decanter World Wine Awards, UK.

Bronze Medal: Estonian Wine Challenge.

2008 Vintage

Gold Medal: La Selección, Germany.

Silver Medal: Mundus Vini, Germany.

2009 Vintage

Silver Medal: Mundus Vini, Germany.

2010 Vintage

Gold Medal: Berliner Wein Trophy, Germany.

Gold Medal: La Selección, Germany.

Bronze Medal: Wine Days International Wine Fair, Lithuania.

Gold Medal: Sélections Mondiales des Vins, Canada.

2012 Vintage

Silver Medal: Concorus Rosés du Monde, France.

Gold Medal: Sélections Mondiales des Vins, Canada.

Silver Medal: Concurso Internacional - Premios CINVE, Spain.

GRAPE VARIETALS

100% Cabernet Sauvignon

Following an extremely dry winter, the spring rains (April in particular) fell like a soothing balm for the vines, allowing them to flower and bud adequately. The harvest got underway on 13th August after a heat wave that hit the region with extremely high temperatures during both day and night. After harvesting the Chardonnay, Gewürztraminer and Merlot, the temperatures dropped and the ripening of the red varietals slowed down. Harvesting was put on hold to allow these grapes to achieve optimum maturity.

VINIFICATION

The grapes, harvested in perfect condition and at optimum ripeness, underwent maceration with the skins to extract color. Once the solid residues had been removed by static clearing at 8 °C, the clean must underwent fermentation in stainless steel tanks at a controlled temperature of 16 °C using carefully selected yeast of the *Saccharomyces cerevisiae* genus. After fermentation the wine was clarified with bentonite and stabilized at -5 °C to eliminate the excess potassium bitartrate.

BOTTLING

December 2012.

TASTING

The Cabernet Sauvignon, cultivated with meticulous care in Enate's vineyards until reaching optimum ripeness, expresses its full potential in this mono-varietal wine. Intensely fruity on the nose revealing aromas of blueberry, raspberry and pepper. The first sensation on the palate is one of mouth-filling meatiness, yet thanks to its beautifully balanced acidity it develops into a lively and easy-drinking wine. Its evolution on the palate is magnificent and is rounded off with a long and flavorsome finish with lingering varietal aromas.

WINEMAKER'S IMPRESSIONS

A wine with the soul of white and the body of a red, created to play and win in the champion's league.

SERVICE

Served at between 8-10 °C. ENATE Rosé enhances dishes such as pasta, white meat and soufflés.