



ENATE

CRIANZA
TEMPRANILLO - CABERNET SAUVIGNON
2007

SOMONTANO
DENOMINACIÓN DE ORIGEN

ENATE

CRIANZA
TEMPRANILLO - CABERNET SAUVIGNON
2007

SOMONTANO
DENOMINACIÓN DE ORIGEN

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

Varietades: Tempranillo y Cabernet Sauvignon (70:30)

Vendimia: manual.

Fermentación: 26°C.

Crianza: 9 meses en barrica de roble.

Vino adulador que combina la potencia con la delicadeza.

Contiene sulfites. ~~Es~~ ~~un~~ sulfiteo. ~~En~~ ~~é~~ ~~ste~~ ~~s~~ ~~u~~ ~~l
Contiene sulfites. ~~Es~~ ~~un~~ sulfiteo. ~~En~~ ~~é~~ ~~ste~~ ~~s~~ ~~u~~ ~~l
Contiene sulfites. ~~Es~~ ~~un~~ sulfiteo. ~~En~~ ~~é~~ ~~ste~~ ~~s~~ ~~u~~ ~~l~~~~~~

EMBOTELLADO EN LA PROPIEDAD POR
VINEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.
SALAS Bajas-ESPAÑA-PRODUCTOS DE ESPAÑA

R.E.M.º 7186-142
WWW.ENATE.ES

Original painting for ENATE by Víctor Mira

EMBOTELLADO EN LA PROPIEDAD

SOMONTANO



75 cl 14,5% vol



LABEL

Original painting for ENATE by Víctor Mira.

PRESENTATION

75 cl.

PRIZES

2000 Vintage

Bronze Medal: Estonian Wine Challenge.

2002 Vintage

Gold Medal: I Challenge Tempranillos.

2004 Vintage

Gold Medal: Sommelier Awards, United Kingdom.

Bronze Medal: Decanter World Wine Awards, United Kingdom

2005 Vintage

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

Bronze Medal: Sommelier India Wine Competition.

Gold Medal: Challenge International du Vin, France.

2006 Vintage

Silver Medal: Mundus Vini, Germany.

Silver Medal: Concours Mondial Bruxelles.

2007 Vintage

Silver Medal: Concurso Internacional - Premios CINVE, Spain.

Gold Medal: Concours Mondial Bruxelles.

GRAPE VARIETALS

70% Tempranillo and 30% Cabernet Sauvignon.

After a rainy spring, a cold June and an extremely dry July with a moderate average of temperatures, we began the harvest on the 20th of August.

VINIFICATION

The grapes arrived at the winery in perfect condition and optimum ripeness. After the pressing, both grape varieties fermented separately at 28 °C in stainless steel tanks for 10 to 15 days, and then the wine aged in oak barrels (American oak for the tempranillo and French oak for the cabernet sauvignon) for nine months. Following clarification with albumin (egg white) and a final filtration process for brightening, the wine was bottled without going through tartaric stabilisation.

BOTTLING

March 2010.

TASTING

Cherry coloured with an intense and complex bouquet, rich in smoky, spicy tones over a base of ripe fruit. With balanced tannins, this wine is full bodied with a long, toasty finish.

WINEMAKER'S IMPRESSIONS

The Crianza is the wine in our family that has the most iberian character, because the tempranillo is the base of its varietal composition (70%). A 30% of cabernet sauvignon contributes to reinforce its structure. It is a flattering wine, full of shades, and that knows how to combine power and delicacy with skill.

SERVICE

This wine may throw a sediment of tartrates which is completely natural. Decant the wine gently from the bottle and the sediment will be left behind without affecting the taste of the wine. Served at 16-18 °C, ENATE Crianza complements smoked foods, meats, casseroles and cheeses. The tannic structure of the wine and the fine balance between alcohol and acidity ensures a long maturation period in bottle up to 8 years.