



ENATE

CHARDONNAY - 234
2012

SOMONTANO
DENOMINACIÓN DE ORIGEN

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INTENSO AROMA FRUTAL CON NOTAS DE MANZANA, MELOCOTÓN, HINOJO Y FRUTAS EXÓTICAS SOBRE UN DISCRETO FONDO MINERAL. PALADAR AMPLIO, GRASO, CON UN PASO LIMPIO Y FRESCO.
Variedad: 100% Chardonnay.
Fermentación: 16°C.

Contiene sulfitos. Bevat sulfiteren. Enthält sulfite. Contains sulphites. Innehåller sulfiter. Sisältä sulfiteja. Innehåller sulfiter. Sulfidyje yta sulfitai.

Original para Enate de Pepe Cerdá

EMBOTELLADO EN LA PROPIEDAD

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

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75cl e 14%vol



LABEL

Original artwork for ENATE by Pepe Cerdá.

PRESENTATION

75 cl.

PRIZES

2007 Vintage

Gold Medal: Sommelier Awards,
United Kingdom.

2009 Vintage

Gold Medal: Competition Chardonnay
du Monde, France.

Silver Medal: Sommelier Indian Wine
Competition.

Silver Medal: Selections Mondiales
des Vins, Canada.

Gold Medal: Competition "Ensenada Tierra
de Vinos", Mexico.

Best young white wine: Guía Vinos
Gourmets.

2010 Vintage

Gold Medal: Chardonnay du Monde, France.
Gold Medal: Berliner Wein Trophy, Germany.

Gold Medal: La Sélection, Germany

Gold Medal: Sélections Mondiales
des Vins, Canada.

2011 Vintage

Silver Medal: International Wine Challenge.

Silver Medal: Decanter. United Kingdom.

Silver Medal: Premios Baco U.E.C.

2012 Vintage

Gold Medal: Challenge International du Vin,
France.

Gold Medal: Concours Mondial Bruxelles,
Belgium.

GRAPE VARIETALS

100% Chardonnay selected from our vineyard plot 234 in the Enate valley.

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 varieties slowed down. Harvesting was put on hold to allow these grapes to achieve optimum maturity.

VINIFICATION

The grapes were harvested in perfect sanitary conditions. After destemming and light crushing they were introduced into a pneumatic press where they rested in contact with the skins during 5 hours. Once the residue had been removed at 10 °C, the clean must was fermented, under the action of selected yeasts *Saccharomyces cerevisiae*, in stainless steel at 15 °C. After the fermentation, the wine was clarified with bentonite and underwent stabilization at -5 °C to remove the surplus of potassium bitartrate.

BOTTLING

November 2012.

WINEMAKER'S IMPRESSIONS

It's the result of a calmly thought project that breaks away from the traditional image of fragility that hangs over many Spanish white wines.

TASTING

Intense Chardonnay bouquet of apple, peach, fennel and exotic fruit (guava, passion fruit) with a discrete mineral background. On the palate the wine is complex with rich mouth filling fruit and a long crisp clean finish.

SERVICE

Served between 10-12 °C, the ENATE Chardonnay-234 is the perfect match for various pasta, shellfish and white meat.