



ENATE

RESERVA ESPECIAL
2005

SOMONTANO
DENOMINACIÓN DE ORIGEN

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AROMA PROFUNDO E INTENSO. SINFONÍA ARMONIOSA DE FRUTA ROJA FRESCA Y NOTAS ESPECIADAS. PALADAR DENSO Y FIRME Y DE GRAN PRESENCIA. LARGO Y CONCENTRADO.

Variedades: Cabernet Sauvignon y Merlot (70-30).
Vendimia: manual, seleccionada en cajas.
Fermentación: a 28°C en pequeños depósitos.
Crianza y maloláctica: 17 meses en barrica nueva de roble francés.
Vino de colección, con un innegable toque de exclusividad.

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

Original design for Enate by Rafael Canogar

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

consorci regulador de la denominación de origen
SOMONTANO



75 cl e 14% vol



LABEL

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PRESENTATION

75 cl.

PRIZES

2005 Vintage

Silver Medal: Sommelier India Wine Competiton.

GRAPE VARIETALS

70% Cabernet Sauvignon and 30% Merlot of one of the best vintages ever in ENATE.

VINIFICATION

Both varieties were harvested at their optimum maturity point and fermented separately in stainless steel tanks at 28 °C. The wine was left to skin maceration for 28 days. The wine was then moved to new fine-grain French oak barrels (Nevers) where it underwent malolactic fermentation with the addition of Leuconostoc Oenos, which had been previously adapted to the alcohol and pH of the wine.

AGING

With the malic acid transformed in lactic acid, the wine was then aged on its lees for a period of 17 months to favor adequate autolysis of the yeast and lactic bacteria. This process helps to free polysaccharides from the cellular walls, which in turn contributes towards the meatiness and volume of the wine on the palate.

CLEARING

With the aim of minimal intervention, and in order to maintain the unique qualities of the wine, the limpidity and settling of solid particles was achieved through natural sedimentation without clarifying agents. In addition, the wine did not undergo tartaric stabilization, meaning that some sediment (potassium bitartrate) may be present in the bottle.

TASTING

A harmonious combination of fresh red fruit (blueberries, wild strawberries) with a touch of violet is revealed on the nose together with aromas that hint at the careful barrel aging (cocoa together with toasted and smoked tones.) This wine is powerful, meaty and flavorsome on the palate and boasts a firm tannic structure, which guarantees excellent potential for laying down. The taste experience is rounded off with a lingering finish that brings the roasted flavours and vanilla to the fore and which affords the wine a modern and pleasing character.

WINEMAKER'S IMPRESSIONS

The vinification of Enate's Special Reservas takes maximum advantage of the high quality of grapes in specific years, without the need to present continuity from one vintage to the next. The objective of these unique wines is to obtain the best and maximum expression of harvests classified as "excellent." They are limited edition wines with an undeniable hint of exclusivity that converts them into collectables for lovers of fine wine.

BOTTLING

June 14th 2007.