



ENATE

SYRAH - SHIRAZ  
2007

SOMONTANO  
DENOMINACIÓN DE ORIGEN

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DESFILE DE FRUTILLOS ROJOS Y FLORES AZULES SOBRE UN FONDO DE VAINILLA. PALADAR CARNOSO CON NOBLES Y ATERCIOPELADOS TANNOS.

Variedades: Syrah de Cregenzán y Shiraz de Alcanetos.

Vendimia: manual. Fermentación: 26°C.

Crianza: 16 meses en barricas nuevas.

La uva del Ródano encierra en la botella el terruño más auténtico de ENATE.

Contiene sulfitos. Bevat sulfieten. Enthält sulfite. Contains sulphites. Innehåller sulfiter. Sisältää sulfitteja. Innehåller sulfiter. Sadržaje yva sulfita.

EMBOTELLADO EN LA PROPIEDAD POR  
VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.  
SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN  
R.E.N° 7166-HU  
www.enate.es

Original para Enate de Manuel Rivera

EMBOTTLED AT THE PROPERTY

mensaje registrado de la denominación de origen  
SOMONTANO



75 cl e 14,5% vol



#### LABEL

Original artwork for ENATE by Manuel Rivera.

#### PRESENTATION

75 cl.

#### PRIZES

##### 2005 Vintage

Silver Medal; Syrah du Monde, France.

##### 2006 Vintage

Silver Medal; International Wine Championship, Canada.

Silver Medal; International Wine and Spirits Competition, UK.

Gold Medal; International Wine Championship, Canada.

##### 2007 Vintage

Silver Medal; Syrah du Monde, France.

Silver Medal; International Wine Championship, Canada.

Gold Medal; International Wine Challenge, France.

Gold Medal; International Wine Championship 2012, Canada.

#### GRAPE VARIETALS

Syrah from Cregenzán plot and Shiraz from Alcanetos Valley.

#### VINIFICATION

The grapes were picked at peak ripeness and in perfect condition thanks to the meticulous work carried out in the vineyard to control pests. The must was fermented at 26 °C in small, stainless steel tanks and was then devatted into European and American oak barrels where it underwent malolactic fermentation. It remained in these same barrels for a total of 16 months. Stabilization then took place before bottling.

#### BOTTLING

April 2009.

#### TASTING

Intense cherry red color. Aromas of red fruit, blue flowers and olives are present against a lactic-vanilla background. Voluptuous and noble on the palate with velvety tannins, which contribute towards a persistent and pleasant finish.

#### WINEMAKER'S IMPRESSIONS

The Rhône grape variety first travelled to Australia and has now settled down in the Somontano varietals garden to hold in the bottle the most authentic terroir in ENATE.

#### SERVICE

Served between 16-18 °C it shows all its fragrance and complexity. As the wine was not subjected to tartaric filtration, it may show a natural sediment. Decant the wine gently to leave sediment behind without affecting the taste of the wine.