



LABEL
Original artwork for ENATE by
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PRESENTATION
75 cl. Bottles.

GRAPE VARIETIES

Tempranillo.

The 2021 harvest was characterized by mild temperatures from January to October. Rainfall was scarce, barely 260 mm, compared to previous years with more than 500 mm. These weather conditions favoured a more gratifying vineyard development, with hardly any phytosanitary treatments.

The first part of winter was very cold and dry, which was very beneficial for the correct healing of pruning wounds to heal properly. The second part of winter was marked by the Filomena blizzard, which left heavy snowfalls in the Somontano area. Precipitation amounted to around 50 mm, leading to a significant accumulation of water reserves in the subsoil. Spring greeted us with warmer than usual temperatures and hardly any rain, which resulted in an early budding of the plant. However, a colder period soon followed, causing the vines to come to a standstill. The "cold front" that caused severe spring frosts in many European appellations skipped past Somontano, thankfully..... This "frost of the century" devastated many vineyards in France and led to a drastic reduction in yields. It was precisely because of this that the neighbouring country dropped to third place as a grape producer, after Italy and Spain.

Veraison began in mid-July. Since the summer of 2021 was mild and cool, without the damaging heat waves that August usually brings some years, ripening progressed slowly and completely, with no signs of over-ripening. The harvest began on August 18th, with the earlier white varieties being harvested: chardonnay and gewürztraminer. The red grapes were slower and showed signs of fatigue. The thirst that some unirrigated vineyards were beginning to feel was quenched thanks to the typical early September thunderstorms that usually occur in our area. Afterwards, the weather was warm, stable, and dry and rounded off a superb phenolic ripening, something seldom seen in Somontano. After a month and a half, we finished the harvest on October 1st.

The extraordinary state of health of our grapes has allowed the fermentations to be progressive and complete, resulting in wines with a magnificent balance, moderate alcohol content and that invigorating and refreshing acidity that makes our wines so appealing and easy to drink.

VINIFICATION

The grapes are destemmed and lightly crushed. The free-run juice is fermented at 24 °C in stainless steel tanks. After malolactic fermentation, the wine is clarified and stabilized, preserving all its youth and fruity character.

BOTTLING

February 2022.

TASTING

Rich in nuances, with presence of red fruits (blackberries, cherries) along with notes of strawberry caramel and licorice. Tasty tannins fused with fresh acidity give it a smooth, round texture. Creamy, lactic finish.

WINEMAKER'S IMPRESSIONS

An expressive, versatile wine with plenty of gastronomic possibilities. Filled with refreshing youth.

SERVICE

Due to its youthful character, it is preferable to serve the wine slightly chilled, at around 14 °C. It is the ideal companion for pinchos and tapas, such as cod croquettes, blood sausage tacos or a portion of black rice, not to mention being an excellent match for marinated fish or pasta.