



# ENATE

CABERNET SAUVIGNON - MERLOT  
2011

SOMONTANO  
DENOMINACIÓN DE ORIGEN

FRUTILLOS DEL BOSQUE Y ATISBOS DE PIMIENTA  
EN NARIZ. PALADAR SUAVE Y ATERCIOPELADO  
SOBRE UN MULLIDO COLCHÓN TÁNICO.

Variedad: Cabernet - Merlot (50:50)

Fermentación: 24 °C.

Crianza: 6 meses en barrica de roble.

Vino de carácter cosmopolita y fácil de beber.

Bevat sulfieten, Enthält Sulfite, Contiene Sulfitos, Contains sulphites.  
Indeholder sulfiter, Sisältää sulfitteja, Innehåller sulfiter, Sudétyje yra sulfitai.

Original para Enate de Carrera Blecua

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



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consejo regulador de la denominación de origen  
SOMONTANO 75cl e 14,5% vol



## LABEL

Original design for ENATE by Alberto  
Carrera Blecua.

## PRESENTATION

50, 75, and 150 cl.

## PRIZES

### 2001 Vintage

Bronze Medal: Wine Challenge, Vietnam.

### 2002 Vintage

Bronze Medal: Estonia Wine Challenge.

Bronze Medal: International Wine Challenge.

### 2004 Vintage

Bronze Medal: Estonian Wine Challenge.

### 2007 Vintage

Silver Medal: Mundus Vini, Germany.

### 2010 Vintage

Gold Medal: Berliner Wein Trophy, Germany

### 2011 Vintage

Gold Medal: Mundus Vini, Germany.

## GRAPE VARIETALS

Cabernet Sauvignon and Merlot.

A warmer spring than usual and a lack of rain provoked the harvest to begin earlier. However, the second fortnight of July and the first ten days of August were colder than usual and slowed down the ripening of the grape bunches.

After the high temperatures recorded during the third week of the month, the harvest began on August, the 18th.

## VINIFICATION

Each grape variety was pressed then fermented separately in stainless steel tanks kept at 26 °C. The wine underwent both alcoholic and malolactic fermentations and was aged for six months in 225 litre French oak & American oak barrels, for precisely the appropriate amount of time to provide a touch of distinction to the wines.

## BOTTLING

May 2013.

## TASTING

Fully ruby colour. A complex blackcurrant, blackberry aroma with a touch of violet and hints of red pepper, vanilla and herbs.

## WINEMAKER'S IMPRESSIONS

A wine with a cosmopolitan character and easy to drink. Its bouquet, in which the varietal character predominates over the tertiary bouquets of the crianza, and its velvety tannins make it an authentic four wheel wine designed for all publics.

## SERVICE

Its full fruity flavour makes it ideal accompaniment to hot and cold meats, cheeses and even fish in a rich sauce. Best served between 14-16 °C.