



ENATE

CRIANZA
TEMPRANILLO - CABERNET SAUVIGNON
2008

SOMONTANO
DENOMINACIÓN DE ORIGEN

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FRUTA ROJA MADURA Y NOTAS AHUMADAS EN NARIZ.
PALADAR CARNOSO. NOTAS TOSTADAS EN EL
RETROGUSTO.

Variedades: Tempranillo y Cabernet Sauvignon (70:30)

Vendimia: manual.

Fermentación: 26°C.

Crianza: 9 meses en bodega de roble.

Vino adulator que combina la potencia con la delicadeza.

Contiene sulfitos. Bevat sulfiteren. Enthält sulfite. Contains sulphites.
Ineholder sulfiter. Sisältää sulfiteja. Innehåller sulfiter. Südtéjye yra sulfítai.

Original para Enate de Víctor Mira

EMBOTELLADO EN LA PROPIEDAD POR
VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.
SALAS BAJAS-BSPAÑA-PRODUCE OF SPAIN
R.E.Nº 7186-HU
www.enate.es

consejo regulador de la denominación de origen
SOMONTANO



75 cl 14,5% vol



LABEL

Original painting for ENATE by Víctor Mira.

PRESENTATION

75 cl.

PRIZES

2000 Vintage

Bronze Medal: Estonian Wine Challenge.

2002 Vintage

Gold Medal: I Challenge Tempranillos.

2004 Vintage

Gold Medal: Sommelier Awards, United Kingdom.

Bronze Medal: Decanter World Wine Awards, United Kingdom

2005 Vintage

Silver Medal: I Challenge Best Spanish Wines for Asia, Hong Kong.

Bronze Medal: Sommelier India Wine Competition.

Gold Medal: Challenge International du Vin, France.

2006 Vintage

Silver Medal: Mundus Vini, Germany.

Silver Medal: Concours Mondial Bruxelles.

2007 Vintage

Silver Medal: Concurso Internacional - Premios CINVE, Spain.

Gold Medal: Concours Mondial Bruxelles.

Silver Medal: Mundus Vini, Germany.

2008 Vintage

Silver Medal: International Wine Challenge.

Gold Medal: Concours Mondial Bruxelles.

GRAPE VARIETIES

70% Tempranillo and 30% Cabernet Sauvignon.

Significant rainfall and lower than normal temperatures during April and May, followed by storms and strong winds during the month of June, brought about a notable delay to the start of the harvest (it eventually got under way on 27th August) as well as a considerable reduction in yield. Despite what could have been expected in a year as wet as 2008, the grapes arrived at the winery in impeccable condition thanks to meticulous pest control carried out in the vineyards.

VINIFICATION

The musts of each variety were fermented separately at 28 °C in stainless steel tanks. Once malolactic fermentation had taken place, the wine remained in barrels for a period of nine months; the Cabernet Sauvignon in French oak and the Tempranillo in American oak. The wine was then moved to stainless steel tanks to be stored before bottling.

BOTTLING

February 2011

TASTING

Deep picota cherry red in colour. Intense and complex nose with rich smoky and spicy aromas emerging from a background of mature red fruit. Well-structured tannins contribute to a mouth-filling meatiness on the palate and an extraordinarily long finish reveals delicate toasted nuances that linger.

WINEMAKER'S IMPRESSIONS

This wine can said to be the most characteristic Spanish wine amongst Enate's portfolio, given that its composition is based on Tempranillo, Spain's most well-known grape. The Cabernet Sauvignon makes an important contribution to the wine's structure and the overall effect is hugely flattering. The many alluring shades presented highlight the wine's skillful ability to combine power and delicacy.

SERVICE

This wine may present bitartrate sediment. This is a naturally occurring phenomenon and guarantees that the wine has not been subjected to any kind of physical or chemical treatments. By slowly decanting the wine, the sediment will remain in the bottle and will in no way affect the taste of the wine. Served at 16-18 °C, ENATE Crianza enhances smoked foods, meat, casseroles and all kinds of cheese.