



ENATE

MERLOT- MERLOT
2011

SOMONTANO
DENOMINACIÓN DE ORIGEN

ENATE

MERLOT - MERLOT
2011

SOMONTANO
DENOMINACIÓN DE ORIGEN

NARIZ COMPLEJA DE OREJONES, VIOLETA, ENCURTIDOS
Y TORREFACTO. PALADAR CONTUNDENTE TAPIZADO
CON TANINOS DE IMPECABLE FACTURA.

Variedad: 100% Merlot.

Fermentación: 28°C.

Crianza y maloláctica: 13 meses en barrica nueva de roble francés.

Vino que derrocha exuberancia y que va directo a los sentidos.

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE,
CONTAINS SULPHITES, INDEHOLDER SULFITTER, SISÄLTÄÄ
SULFITTEJA, INNEHÅLLER SULFITER, SUDETYJE YRA SULFITAI.

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

75cl e 15% vol



Original para Enate de Frederic Amat

LABEL

Original design for ENATE by Frederic
Amat

PRESENTATION

75 cl.

PRIZES

2001 Vintage

Silver Medal: Decanter Awards, U.K.

Gold Medal: Selections Mondiales
des Vins, Canada.

Gold Medal: Mundus Vini, Germany.

2002 Vintage

Silver Medal: World Wide aid of Brussels.

2005 Vintage

Silver Medal: Mondial du Merlot.

Switzerland.

Silver Medal: 1st Challenge to the Best
Spanish Wines for Asia, Hong Kong.

2006 Vintage

Gold Medal: La Sélection, Germany

2007 Vintage

Bronze Medal: Challenge International
du Vin, France.

Gold Medal: Sélections Mondiales
des Vins, Canada.

Gold: Sélections Mondiales des
Vins, Canada.

2008 Vintage

Silver Medal: Mondial Merlot, Switzerland.

2009 Vintage

Silver Medal: Mondial Merlot, Switzerland.

Gold Medal: Sélections Mondiales
des Vins, Canada.

Cosecha 2010

Silver Medal: Concurso Mundial de Bruselas.

GRAPE VARIETALS

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

Grapes for our Merlot-Merlot arrived at the winery in perfect health conditions. The must was fermented in stainless steel tanks at 28 °C and skin maceration lasted 28 days. Afterwards, malolactic fermentation and wine ageing for thirteen months were carried out in new French oak barrels. Finally, the wine was stabilized prior to bottling.

BOTTLING

March 2014.

TASTING

Complex, spicy and intense nose which remains eucalyptus, cacao, strawberry jam and smoky notes extracted from the oak. The palate shows firm tannins of good quality.

WINEMAKER'S IMPRESSIONS

A wine that is bursting with exuberance and it goes directly to the senses. The power of the name goes also in concordance with the might that it reveals at its passing through the mouth. The wine shows, without any doubt, our serious intent.

SERVICE

When drunk at 16-18 °C, it enhances many game dishes, smoked foods and casseroles. This wine may throw sediment of tartrates which is completely natural.