



ENATE

CHARDONNAY - 234

2013

SOMONTANO
DENOMINACIÓN DE ORIGEN

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INTENSO AROMA FRUTAL, CON NOTAS DE MANZANA, MELOCOTÓN, HINOJO Y FRUTAS EXÓTICAS SOBRE UN DISCRETO FONDO MINERAL. PALADAR AMPLIO, GRASO, CON UN PASO LIMPIO Y FRESCO.
Variedad: Chardonnay.
Fermentación: 16 °C

Bevat sulfieten, Enthält Sulfite, Contiene Sulfitos, Contains sulphites.
Inneholder sulfitter, Sisältää sulfitteja, Innehåller sulfiter, Sudėtyje 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

Original para Enate de Pepe Cerdá

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



LABEL

Original artwork for ENATE by Pepe Cerdá.

PRESENTATION

75 cl.

PRIZES

2007 Vintage

Gold Medal: Sommelier Awards,
United Kingdom.

2009 Vintage

Gold Medal: Competition Chardonnay
du Monde, France.

Silver Medal: Sommelier Indian Wine
Competition.

Silver Medal: Selections Mondiales
des Vins, Canada.

Gold Medal: Competition "Ensenada Tierra
de Vinos", Mexico.

Best young white wine: Guía Vinos
Gourmets.

2010 Vintage

Gold Medal: Chardonnay du Monde, France.

Gold Medal: Berliner Wein Trophy, Germany.

Gold Medal: La Sélection, Germany

Gold Medal: Sélections Mondiales
des Vins, Canada.

2011 Vintage

Silver Medal: International Wine Challenge.

Silver Medal: Decanter. United Kingdom.

Silver Medal: Premios Baco U.E.C.

2012 Vintage

Gold Medal: Challenge International du Vin,
France.

Gold Medal: Concours Mondial Bruxelles,
Belgium.

2013 Vintage

Gold Medal: Berliner Wein Trophy, Germany.

Silver Medal: Mundus Vini, Germany.

Silver Medal: Chardonnay du Monde, France.

Gold Medal: Expovinos Fair 2014, Colombia.

Best White Wine: Concurso Nacional de Cata
a Ciegas – BASF, Madrid.

GRAPE VARIETIES

100% Chardonnay from our 234 estate in the Enate Valley.

An atypical winter characterised by windy days and a noticeable lack of fog. Temperatures were relatively mild but recorded rainfall was one of the highest in recent years. The spring also got off to a rainy start and was followed by a fresh summer with frequent afternoon storms. These factors resulted in the harvest being set back a full tree weeks, finally getting underway on 10th September. This was the latest harvest at Enate and indeed in Somontano.

VINIFICATION

The grapes were destemmed and lightly crushed before passing to a pneumatic press where they underwent maceration (skin contact) for a period of five hours. Settling at 10 °C over a period of 48 hours was followed by fermentation of the clean must; this took place in stainless steel tanks at a controlled temperature of 15 °C using yeast of the saccharomyces cerevisiae genus (Prise de Mousse.) After fermentation, fining with bentonite was followed by stabilization at -5 °C in order to eliminate the excess potassium bitartrate.

BOTTLING

From November 2013.

TASTING

Pale yellow in colour with a silvery green sheen. Complex and intense varietal aromas reveal green apple, ripe peach, fennel and exotic fruit (guava and passion fruit) against a subtle mineral background. Full and unctuous on the palate yet clean and fresh due to lively acidity. A lightly honeyed finish leaves a lingering impression.

WINEMAKER'S IMPRESSIONS

This wine is the result of a well thought out project that breaks away from the traditionally fragile image that many Spanish white wines carry.

SERVICE

Our recommendation is that this wine is served between 10-12 °C, no colder, as the perfect accompaniment to pasta, fish, shellfish and white meat.