



ENATE

CHARDONNAY
FERMENTADO EN BARRICA
2011

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NARIZ EXUBERANTE, CON EXCELENTE EQUILIBRIO ENTRE LOS TOSTADOS Y LA FRUTA FRESCA. GRASO Y PODEROSO EN BOCA, MUY LARGO.

Variedad: 100% Chardonnay.
Vendimia: manual.
Fermentación: en barrica nueva de roble francés.
Vino que siempre rubic al lado de los grandes vinos blancos españoles.
Cautious sulfites, low sulfites. Embot: Softie. Corates sulphites. Incolable sulfite. Incolable sulfite. Incolable sulfite.

EMBOTELLADO EN LA FARMACIA POR
VEJEROS Y CEMASAS DEL ALTO ARAGÓN, S.A.
SELAS MASAS-CEMASAS-VEJEROS DE SPAIN
R.E.P. 718842
www.enate.es



75 cl e 14,5% vol



LABEL

Original artwork for ENATE by Antonio Saura.

PRESENTATION

75 cl.

PRIZES

2001 Vintage

Gold Medal: Mundus Vini Competition, Germany.
Trophy for Excellence: Les Citadelles du Vin, Bordeaux.

2002 Vintage

Bronze Medal: Challenge du Vin, France.
Gold Medal: Mundus Vini, Germany.
Silver Medal: Concours Mondial Brussels.

Gold Medal: Concours Mondial Brussels.

2003 Vintage

Silver Medal: Concours Mondial Brussels.

2006 Vintage

Best oak-aged Chardonnay: Vinos Gourmets Wine Guide.

2007 Vintage

Silver Medal: 1st Competition for Best Spanish Wines, Russia.

Gold Medal: Concours Mondial Brussels.

2008 Vintage

Silver Medal: Chardonnay de Monde, France.

Gold Medal: International Challenge de Vin, France.

2009 Vintage

Gold Medal: Concours Mondial Brussels.

2010 Vintage

Silver Medal: Chardonnay du Monde, Francia.

Silver Medal: Challenge International du Vin, France.

2011 Vintage

Silver Medal: Chardonnay de Monde, France.

Silver Medal: Concours Mondial Brussels.

GRAPE VARIETALS

100% Chardonnay.

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

For our barrel-fermented Chardonnay the grapes were picked in perfect condition and at optimum ripeness and placed in a pneumatic press where they underwent gentle pressing. Static settling at 8 °C allowed the solid residue to be removed and, once clean, the must was transferred to new French oak barrels for both alcoholic and malolactic fermentation. The wine was then left in contact with the lees in the same barrels with fortnightly battónage. Finally it was clarified with bentonite and stabilized at -5 °C in order to eliminate excess potassium bitartrate.

BOTTLING

April 2012

TASTING

Exuberant and complex aromas reveal a tantalizing blend of varietal characteristics such as hazelnut and toasted bread; tropical fruits, including pineapple and grapefruit, and hints of toasted oak from the barrel aging. On the palate it is mouth-filling and creamy and develops beautifully with a fresh acidity that finishes in an extraordinarily long finish, during which nuances of toastiness reappear.

WINEMAKER'S IMPRESSIONS

One of the winery's flagship wines. It boasts a magnificent balance between fruit and oak, with the relevance of the wine's impeccable development on its lees and its barrel aging becoming apparent on tasting. A regular prize-winner amongst the very best of Spanish wines.

SERVICE

Served at between 10-12 °C, ENATE barrel fermented Chardonnay is ideal with oily fish, white meat, smoked foods and strong cheese.