



# ENATE

CHARDONNAY - 234

2021

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.

Varietal: Chardonnay.

Fermentación: 16 °C.

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTAINS SULPHITES, INDEHOLDER SULFITER, SISÄLTÄÄ SULFIITTEJA, INNEHÅLLER SULFITER, SUDETJE YRA SULFITAI.

EMBOTELLADO POR

VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.

SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN

R.E. Nº 7186-HU

www.enate.es

SOMONTANO

75cl e 14% vol



Original para Enate de Pepe Cerdá

## LABEL GRAPE VARIETALS

Original artwork for ENATE by  
Pepe Cerdá.

## PRESENTATION

75 and 150 cl.

## PRIZES

### 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: 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.

### 2014 Vintage

Gold Medal: Awards Baco, U.E.C, Spain

Gold Medal: Sélections Mondiales des Vins, Canada

### 2015 Vintage

Gold Medal: Sub30 Wine Challenge, Spain

### 2016 Vintage

Silver: Sélections Mondiales des Vins, Canada

Gold Medal: Chardonnay du Monde, France

### 2018 Vintage

Silver: UEC, Spain

90 points James Suckling, USA

### 2020 Vintage

Double Oro: Japan's Women Awards. Sakura, Japan.

Gold: Chardonnay du Monde, Francia

## GRAPE VARIETALS

Chardonnay.

The 2021 harvest was characterized by mild temperatures from January to October. Rainfall was scarce, barely 260 mm, compared to previous years with more than 500 mm. These weather conditions favoured a more gratifying vineyard development, with hardly any phytosanitary treatments. The first part of winter was very cold and dry, which was very beneficial for the correct healing of pruning wounds to heal properly. The second part of winter was marked by the Filomena blizzard, which left heavy snowfalls in the Somontano area. Precipitation amounted to around 50 mm, leading to a significant accumulation of water reserves in the subsoil. Spring greeted us with warmer than usual temperatures and hardly any rain, which resulted in an early budding of the plant. However, a colder period soon followed, causing the vines to come to a standstill. The "cold front" that caused severe spring frosts in many European appellations skipped past Somontano, thankfully.....This "frost of the century" devastated many vineyards in France and led to a drastic reduction in yields. It was precisely because of this that the neighbouring country dropped to third place as a grape producer, after Italy and Spain. Veraison began in mid-July. Since the summer of 2021 was mild and cool, without the damaging heat waves that August usually brings some years, ripening progressed slowly and completely, with no signs of over-ripening. The harvest began on August 18<sup>th</sup>, with the earlier white varieties being harvested: chardonnay and gewürztraminer. The red grapes were slower and showed signs of fatigue. The thirst that some unirrigated vineyards were beginning to feel was quenched thanks to the typical early September thunderstorms that usually occur in our area. Afterwards, the weather was warm, stable, and dry and rounded off a superb phenolic ripening, something seldom seen in Somontano. After a month and a half, we finished the harvest on October 1<sup>st</sup>. The extraordinary state of health of our grapes has allowed the fermentations to be progressive and complete, resulting in wines with a magnificent balance, moderate alcohol content and that invigorating and refreshing acidity that makes our wines so appealing and easy to drink.

## VINIFICATION

The grapes are harvested at night, and once at the winery they are sent to the 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 16 °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

Between November 2021 and February 2022.

## 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.