



ENATE

CHARDONNAY
FERMENTADO EN BARRICA
2021

SOMONTANO
DENOMINACIÓN DE ORIGEN

ENATE

CHARDONNAY
FERMENTADO EN BARRICA
2021

SOMONTANO
DENOMINACIÓN DE ORIGEN

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

Variedad: Chardonnay.
Fermentación: en barrica nueva de roble francés.
Vino que siempre sube al podio de los grandes vinos blancos españoles.

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTAINS SULPHITES, INDEHOLDER SULFITTER, SISÄLTÄÄ SULFIITTEJA, INNEHÅLLER SULFITER, SUDETYJE 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 14,5% vol



Original para Enate de Antonio Saura

LABEL

Original artwork for ENATE by
Antonio Saura.

PRESENTATION

75 cl.

PRIZES

2002 Vintage

Bronze: Challenge du Vin, France

Gold: Mundus Vini, Germany

Silver: Concours Mondial Brussels

Gold: Concours Mondial Brussels

2003 Vintage

Silver: Concours Mondial Brussels

2006 Vintage

Best oak-aged Chardonnay: Gourmets Wine Guide

2007 Vintage

Silver: 1st Competition for Best Spanish Wines,
Russia

Gold: Concours Mondial Brussels

2008 Vintage

Silver: Chardonnay de Monde, France

Gold: International Challenge

2009 Vintage

Gold: Concours Mondial Brussels

2010 Vintage

Silver: Chardonnay du Monde, Francia

Silver: Challenge International du Vin, France

2011 Vintage

Silver: Chardonnay de Monde, France

Silver: Concours Mondial Brussels

2013 Vintage

Gold: Sakura Wine Award, Japan

2015 Vintage

Gold: Sélections Mondiales des Vins, Canada

2017 Vintage

Silver: USA Wine Ratings

2018 Vintage

Great Gold: Gilbert Gaillard International Challenge

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" had 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 18th, 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 1st. 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

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 during seven months 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

March 2022.

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.