



ENATE

CHARDONNAY
FERMENTADO EN BARRICA
2020

SOMONTANO
DENOMINACIÓN DE ORIGEN

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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 SULFITTEJA, INNEHÅLLER SULFITER, SUDETYJE YRA SULFITAL

EMBOTELLADO 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 Antonio Saura

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN PROTEGIDA
SOMONTANO 75cl e 14,5% vol



LABEL GRAPE VARIETALS

Original artwork for ENATE by
Antonio Saura.

100% Chardonnay.

PRESENTATION

75 cl.

PRIZES

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: 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.

2013 Vintage

Gold Medal: Sakura Wine Award, Japan.

2015 Vintage

Gold: Sélections Mondiales des Vins, Canadá

2017 Vintage

97 points. Sevi's Guide

Thanks to a rainy and mild autumn, the plants recovered from the harvest, building up reserves and completing the lignification process before the arrival of the frosts. After a humid, mild winter with a lot of persistent fog, a very rainy spring arrives, which favours the vegetative development, but also compromises grape setting, putting us on the alert for possible cryptogamic diseases. In the first six months of 2020 alone, as much rain fell (475 mm) as in the entire year 2019, May being one of the rainiest (120 mm), most humid and warmest months. 2020 will be remembered as a vintage of an Atlantic spring climate and an almost tropical May. The hailstorms on May 29th and June 16th were very violent and wiped out a large part of our vineyards in Bachimaña and the Salas area. Cold air currents at high altitude caused an intense vertical development of cumulonimbus that discharged large quantities of hail, causing a significant decrease in the yield of the red varieties. Summer was very dry and hot, with a very high average temperature of 24.3°C. which led to a complete ripening of all grape varieties. We started harvesting on August 18th, and ended, without a single day of rain, slowly and smoothly, on September 18th. The Atlantic touch of the vintage is reflected in the wines, which reveal their fresher, juicier character. Although a limited vintage in terms of quantity, it is of magnificent quality.

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 - April 2021.

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.