



ENATE

RESERVA
CABERNET SAUVIGNON
2015

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COMPLEJA NARIZ DE FRUTA ROJA SOBRE UNA ELEGANTE SINFONÍA DE AROMAS ESPECIADOS (LAUREL, VAINILLA) PALADAR SABROSO Y AMPLIO, CON TANINOS UNTUOSOS QUE GARANTIZAN UN EXCELENTE POTENCIAL DE ENVEJECIMIENTO.

Variedad: Cabernet Sauvignon.

Vendimia: manual.

Fermentación: 28 °C.

Crianza: 12 meses en barrica nueva de roble francés.

Un auténtico "vin pour connaisseurs", de largo recorrido.

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTAINS SULPHITES, INDEHOLDER SULFITER, SISÄLTÄÄ SULFITTEJA, INNEHÅLLER SULFITER, SUDÉTÝJE 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 15% vol



Original para Enate de José Manuel Broto

LABEL

Original artwork for ENATE by
José Manuel Broto.

PRESENTATION

75 cl.

PRIZES

1997 Vintage

Gold: Bacchus International Wine Competition

Gold: Wine Challenge, Vietnam

1998 Vintage

Silver: International Wine Competition, Brussels

Silver: Medal; International Wine

Challenge, London.

1999 Vintage

Gold: Estonia Wine Challenge

2001 Vintage

Silver: Vinalies International Competition

Gold: International Wine Competition, Brussels

2003 Vintage

Silver: Mundus Vini, Germany

Silver: 1st Challenge to the Best Spanish Wines

for Asia

2006 Vintage

Gold: Mundus Vini, Germany

2012 Vintage

Gold: USA ratings

93 points. James Suckling

93 points. Ultimate Wine Challenge.

2013 Vintage

Great Gold: Sélection Mondiale du Vins du

Canada

Silver: Concours International des Cabernet

2015 Vintage

Great Gold: Sélection Mondiale du Vins du

Canada

GRAPE VARIETIES

Cabernet Sauvignon

After a rather dry winter, spring was the warmest and least rainy since 2006, with one of the driest and hottest months of May registered in our country. Flowering dates moved forward by about two weeks compared to other years, and the vegetative growth rate was higher than usual. However, the month of June arrived with several rains that were a real breath of fresh air for the vines. Rainfall continued during the month of July combined with extremely high temperatures, with July 7th marking the highest temperature in Aragón since climate statistics have been collected. When everything seemed to indicate that we would have an extraordinarily early harvest, the exceptional storm of July 31st (74 mm) radically changed its water profile and placed its beginning on August 11th for the most advanced plots. The pace intensified on August 24th, with a sunny end of the month and mild temperatures, ideal for the grapes to ripen gradually. September was chilly, with mild temperatures, extending the harvest until the 29th. The 2015 harvest will be remembered for its strong personality, great character, and magnificent quality.

VINIFICATION

Fermentation took place in stainless steel tanks at a controlled temperature of 28°C and maceration with the skins lasted a total of three weeks. The wine underwent malolactic fermentation in New French oak barrels and aged in the same barrels for 12 months. Stabilising was carried out in tank before bottling.

BOTTLING

May 2019.

TASTING

Hugely expressive and intense on the nose flaunting red fruit aromas swathed in balsam and spice. Pleasant hints of phenols and minerals from the Cabernet mingle beautifully with toasted, creamy and cocoa nuances from the new oak. Fat, dense and meaty on the palate with mature and unctuous tannins, which signal excellent capacity for further ageing in bottle. A lingering and mouthfilling finish rounds off the tasting experience.

WINEMAKER'S IMPRESSIONS

This wine is the result of the fusion of the finest Cabernet grapes from our vineyards. The wine's serious side originates from its Atlantic influence and provides the perfect foil for its more charming and playful Mediterranean traits, highlighting Somontano's suitability for producing big, elegant and emotive Cabernets.

SERVICE

Serve between 16-18°C. Ideal with smoked food, casseroles and red meat.

As the wine received minimum filtration, there is a possibility that it will present some bitartrate sediment in the bottle. This is a naturally occurring phenomenon and is a guarantee that the wine has not been subjected to physical or chemical treatments. Upon decanting the wine slowly, the sediment will remain in the bottle and will not affect the taste experience in any way..