



ENATE

SYRAH - SHIRAZ

2017

SOMONTANO
DENOMINACIÓN DE ORIGEN

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DESFILE DE FRUTILLOS ROJOS Y FLORES SOBRE UN FONDO DE VAINILLA. PALADAR CARNOSO CON NOBLES Y ATERCIOPELADOS TANINOS.

Variedades: Syrah de Cregenzán y Shiraz de Alcanetos.

Vendimia: manual. Fermentación: 26 °C.

Crianza: 16 meses en barricas nuevas.

La uva del Ródano encierra en la botella el terroir más auténtico de ENATE.

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

EMBOTELLADO POR

VINEDOS 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 Manuel Rivera

SOMONTANO



75cl e 14% vol



LABEL

Original artwork for ENATE by
Manuel Rivera.

PRESENTATION

75 cl.

PRIZES

2005 Vintage

Silver: Syrah du Monde, France

2006 Vintage

Silver: International Wine Championship,
Canada

Silver: International Wine and Spirits.
Competition, U.K.

Gold; International Wine Championship,
Canada

2007 Vintage

Silver: Syrah du Monde, France

Silver: International Wine Championship,
Canada

Gold; International Wine Challenge, France

Gold: International Wine Championship 2012,
Canada

2009 Vintage

Silver: Sélections Mondiales des Vins, Canada

Silver: Syrah du Monde, France

2011 Vintage

Gold: Sélections Mondiales des Vins, Canada

2013 Vintage

Gold: Syrah du Monde, France

Silver: Wine & Barrel Alliances du Monde
International Competition, France

2015 Vintage

Silver: Syrah du Monde, France

93 points. James Suckling. USA.

2016 Vintage

Great Gold: Gilbert Gaillard Int. Challenge
Bronze: Syrah du Monde

GRAPE VARIETALS

Syrah from Cregenzán plot and Shiraz from Alcanetos Valley.

After a rainy start to the year with average seasonal temperatures, spring greets us on the night of March 24th with a surprising snowfall that causes power cuts and road problems in Somontano. April, on the other hand, arrives with higher than usual temperatures, reaching 20 °C some days. At the end of the month, however, a cold front causes a significant drop in temperatures, and the heavy frost on the night of April 28th affects some of the earliest varieties in the vineyard. May and June were particularly warm and dry, favouring the development of vegetative growth. July arrives quite cool, but in August, a wave of warm air bathes the peninsula and part of Europe, accelerating the ripening of the grapes, allowing us to start the harvest on August 9th, with the Chardonnay from our plot 234. A harvest of low yields, but extraordinary quality that ends on September 21st.

The 2017 vintage will be remembered worldwide as a year with significant yield losses due to a general lack of rainfall and damage caused by spring frosts.

VINIFICATION

Grapes were harvested in optimal maturation conditions, entering at the winery in perfect health conditions thanks to an exhaustive disease control performed. The must underwent fermentation at 26 °C in small stainless steel tanks, and afterwards, the wine was racked into new French and American oak barrels, where malolactic fermentation and wine ageing for 16 months were carried out. Finally, the wine was stabilized prior to bottling.

BOTTLING

May 2019.

TASTING NOTES

Dark red cherry colour. Red fruits and blue flowers aroma, with a hint of olives on a lactic notes and vanilla background. Voluptuous on the palate with noble and velvety tannins. Very persistent.

WINEMAKER IMPRESSIONS

The Rhône grape variety first travelled to Australia and has now settled down in the Somontano varietals garden to hold in the bottle the most authentic terroir in ENATE.

SERVING SUGGESTIONS

Served between 16-18 °C it shows all its fragrance and complexity. As the wine was not subjected to tartaric filtration, it may show a natural sediment. Decant the wine gently to leave sediment behind without affecting the taste of the wine.