



INGREDIENTES
INGREDIENTS
E(100ml) =
364kJ/87kcal

ENATE

Merlot-Merlot

GRAPE VARIETALS

Merlot.

WINEMAKING METHODS

Fermentation takes place at 28 °C, while maceration with the skins lasts for a month. Malolactic fermentation takes place in new French oak barrels. Aged for 15 months and then stabilised in tanks until bottled.

TASTING NOTES

Quite solemn, perfectly representing the ENATE Merlot-Merlot line. It displays a wide and complex aromatic range that harmoniously combines hints of red fruits, balsamic and spicy nuances (eucalyptus, clove) along with the characteristic aromas of dried apricots and toasted, cocoa hints provided by the barrel. Mouth filling, fleshy palate covered by sweet tannins of impeccable finesse. A lingering, persistent finish shows hints of ink and leather.

WINEMAKER'S IMPRESSIONS

A wine that is bursting with exuberance and goes straight to the senses. Its name is just another hint towards the intensity that it displays on the palate. Undoubtedly, this wine has helped us evolve a great deal as red wine makers.

SERVICE

The wine may have bitartrate sediments. This is a natural phenomenon that guarantees that it has not been subjected to any physical or chemical treatment. By gently decanting the bottle, the sediment will stay at the bottom of the bottle and will not affect the overall taste of the wine. Served at 16-18 °C ENATE Merlot-Merlot enhances game dishes, stews, and smoked foods.

LABEL

Original artwork for ENATE by Frederic Amat.



LASTEST AWARDS

2017 Vintage

Gold: Global Merlot Masters.

96 points in Guía Gourmets / 95 points in Guía SEVI.

93 points in Guía Vivir el Vino / 91 points in Guía Peñín.

90 points in Guía Gourmets. Honor Roll.

2018 Vintage

Great Gold: Vinos de Aragón Challenge.

2021 Vintage

Gold: Premios CINVE.

92 points in Guía Peñín.

2021 VINTAGE

The 2021 vintage was characterised by mild temperatures from January to October, with an average of 15.9 °C, and low rainfall of barely 260 mm, compared to years with more than 500 mm. These weather conditions favoured a more satisfactory grape harvest, with hardly any phytosanitary treatments.

The first part of the winter was very cold and dry, which helped the vines to heal properly. The second part was marked by the Filomena snowstorm, which left significant amounts of snow in Somontano, resulting in important water reserves in the subsoil. Somontano did not experience the negative effects of extremely low temperatures that Filomena brought to other areas.

Spring arrived with slightly higher than normal temperatures and little rainfall. This resulted in early budding of the vines. However, this was soon followed by a cold spell that caused a vegetative standstill. The 'cold snap' that caused severe spring frosts in many European appellations didn't affect Somontano.

Véraison began in mid-July. As the summer was mild and cool, without the damaging heat waves that sometimes occur in August, ripening was slow and complete, with no signs of over-ripening. Harvesting began on the 18th of August with the earliest white varieties: Chardonnay and Gewurztraminer. The red grapes progressed more slowly and showed signs of fatigue. The thirst that some of the unirrigated vineyards began to feel was quenched by the typical thunderstorms of early September. This was followed by warm, stable and dry weather, which completed a fantastic phenolic ripening, something we have rarely seen in Somontano. After a month and a half, we finished the harvest on the 1st of October.

The exceptional health of our grapes allowed for progressive and complete fermentations, resulting in wines of great balance, moderate alcohol content and that invigorating and refreshing acidity that makes our wines so tempting and easy to drink.

Bottling date: May 2022.

Presentation: 75 cl bottle.

Alcoholic strength: 15% Vol.

Production: 15,150 bottles.