



ENATE

CHARDONNAY  
FERMENTADO EN BARRICA  
2015

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: 100% 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, SUDETJYE YRA SULFITAL.

EMBOTELLADO EN LA PROPIEDAD 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

consorcio regulador de la denominación de origen  
SOMONTANO 75cl e 14,5% vol



#### LABEL

Original artwork for ENATE by Antonio Saura.

#### 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: Vinos 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.

#### GRAPE VARIETALS

Chardonnay.

Following an unusually dry winter, a warm spring delivered the lowest rainfalls since 2006, with the month of May being one of the driest and hottest in the history of our country. Flowering came about two weeks earlier than in previous years, and the rate of vegetative growth was higher than usual. However, June kicked off with downpours that were the start of a particularly cool spell. Precipitation continued during the month of July and extremely high temperatures were recorded; the 7th July registered the highest temperature in Aragon since weather statistics were first collected. When everything seemed to indicate an extraordinarily early harvest, the exceptional storm on 31st July (74 mm) radically changed the hydration profile of our vineyards. The harvest in the more advanced plots got underway on the 11th August and the rhythm of picking intensified on 24th August. It was a spectacularly sunny month with mild temperatures, ideal for rounding off the ripening of the grapes. September was cool and mild in contrast and the harvest continued until the 22nd. At Enate we will remember the harvest of 2015 as being one packed with personality, great character and 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 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

May 2016.

#### 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.