



# ENATE

SYRAH - SHIRAZ  
2015

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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.

Original para Enate de Manuel Rivera

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

EMBOTELLADO EN LA PROPIEDAD POR VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.  
SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN  
R.E.N° 7186-HU  
www.enate.es

consejo regulador de la denominación de origen

SOMONTANO

75cl e 15% vol



### LABEL

Original artwork for ENATE by Manuel Rivera.

### PRESENTATION

75 cl.

### PRIZES

#### 2005 Vintage

Silver Medal; Syrah du Monde, France.

#### 2006 Vintage

Silver Medal; International Wine

Championship, Canada.

Silver Medal; International Wine and Spirits

Competition, UK.

Gold Medal; International Wine

Championship, Canada.

#### 2007 Vintage

Silver Medal; Syrah du Monde, France.

Silver Medal; International Wine

Championship, Canada.

Gold Medal; International Wine

Challenge, France.

Gold Medal; International Wine

Championship 2012, Canada.

#### 2009 Vintage

Silver Medal; Sélections Mondiales

des Vins, Canada.

Silver Medal; Syrah du Monde, France.

#### 2011 Vintage

Gold; Sélections Mondiales des Vins,

Canada.

#### 2013 Vintage

Gold Medal; Syrah du Monde, France

Silver Medal; Wine & Barrel Alliances du Monde International Competition, France

### GRAPE VARIETALS

Syrah from Cregenzán plot and Shiraz from Alcanetos Valley.

However, the month of June came with rains that were a real breath of freshness for the plant. The rainfall continued during the month of July along with very high temperatures, and on July 7th the highest temperature was registered in Aragon since climatic statistics are collected. When everything seemed to indicate that we would have an extraordinarily early harvest, the exceptional storm on July 31st (74 mm) radically changed the water profile and ended up placing the beginning of it on August 11th for the most advanced plots. It was August 24th when the grape harvest intensified, enjoying a sunny end of the month and with mild temperatures, ideal to ripen the grapes progressively. September was chilly and not very warm, so the harvest lasted until the 29th. We will remember the harvest of 2015 as that of a strong personality, great character and magnificent quality.

### 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

June 2016.

### 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.