



ENATE

ROSADO
CABERNET SAUVIGNON
2019

SOMONTANO
DENOMINACIÓN DE ORIGEN

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AROMA INTENSO Y MUY AFRUTADO EN EL QUE RESALTAN LOS AROMAS DE ARÁNDANOS Y FRAMBUESAS, EN BOCA PRESENTA UN ATAQUE CARNOSO Y PLENO. ES FRESCO Y ÁGIL. MUY PERSISTENTE.

Variedad: Cabernet Sauvignon.

Fermentación: 16 °C.

Un vino con alma de blanco y cuerpo de tinto.

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTAINS SULPHITES, INDEHOLDER SULFITER, SISÄLTÄÄ SULFITTEJA, INNEHÅLLER SULFITER, SUDETJE YRA SULFITAL.

EMBOTELLADO 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 protegida
SOMONTANO

75cl e 14% vol



Original para Enate de Víctor Mira

LABEL

Original artwork for ENATE by Víctor Mira.

PRESENTATION

75 cl.

PRIZES

2004 Vintage

Selected as one of the top ten discoveries at Vinexpo, France.

2005 Vintage

Silver Medal: Vinalies Internationales, France.

Bronze Medal: Decanter World Wine Awards, UK.

Bronze Medal: Estonian Wine Challenge.

2008 Vintage

Gold Medal: La Sélection, Germany.

Silver Medal: Mundus Vini, Germany.

2009 Vintage

Silver Medal: Mundus Vini, Germany.

2010 Vintage

Gold Medal: Berliner Wein Trophy, Germany.

Gold Medal: La Selección, Germany.

Bronze Medal: Wine Days International Wine Fair, Lithuania.

Gold Medal: Sélections Mondiales des Vins, Canada.

2012 Vintage

Silver Medal: Concorus Rosés du Monde, France.

Gold Medal: Sélections Mondiales des Vins, Canada.

Silver Medal: Concurso Internacional - Premios CINVE, Spain.

2014 Vintage

Honor Roll of the Vino Cotidiado Guide, Spain.

2015 Vintage

Silver: Mondial du Rosé

Gold Medal: Sub30 Wine Challenge, Spain

2017 Vintage

Gold Medal: Concours Mondial du Rosé, France

GRAPE VARIETALS

Cabernet Sauvignon

A rainy autumn and a dry winter marked the beginning of the 2019 campaign. Subsequently, scarce rainfall and high temperatures in March caused sprouting 6-7 days earlier than usual. An advance that, however, was not noticed in the flowering dates, due to a colder beginning of spring than usual.

The most noteworthy feature of this campaign was the lack of spring rainfall, which favoured the setting of the bunch and an optimum health of the vineyard, without negatively affecting the productive capacity of the vines.

As for summer, the first half was dry with temperatures above average. In addition, the rains between the 19th and 20th of August (a few days before the beginning of the harvest) were an important relief for the unirrigated vineyards, that were beginning to experience a certain shortage of water, necessary for the optimum ripening of the grapes. In general, the summer of 2019 was one of the warmest ever recorded in ENATE's vineyards, which favoured the complete ripening of all varieties.

The 2019 vintage deserves to be remembered for the excellent state of health of the grapes, the complete ripening and the good weather that accompanied the end of the vintage.

VINIFICATION

The grapes, harvested in perfect condition and at optimum ripeness, underwent maceration with the skins to extract color. Once the solid residues had been removed by static clearing at 8 °C, the clean must underwent fermentation in stainless steel tanks at a controlled temperature of 16 °C using carefully selected yeast of the *Saccharomyces cerevisiae* genus. After fermentation the wine was clarified with bentonite and stabilized at -5 °C to eliminate the excess potassium bitartrate.

BOTTLING

December 2018.

TASTING

The Cabernet Sauvignon, cultivated with meticulous care in Enate's vineyards until reaching optimum ripeness, expresses its full potential in this mono-varietal wine. Intensely fruity on the nose revealing aromas of blueberry, raspberry and pepper. The first sensation on the palate is one of mouth-filling meatiness, yet thanks to its beautifully balanced acidity it develops into a lively and easy-drinking wine. Its evolution on the palate is magnificent and is rounded off with a long and flavorsome finish with lingering varietal aromas.

WINEMAKER'S IMPRESSIONS

A wine with the soul of white and the body of a red, created to play and win in the champion's league.

SERVICE

Served at between 8-10 °C. ENATE Rosé enhances dishes such as pasta, white meat and soufflés.