



ENATE

RESERVA
CABERNET SAUVIGNON
2015

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DENOMINACIÓN DE ORIGEN

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COMPLEJA NARIZ DE FRUTA ROJA SOBRE UNA ELEGANTE SINFONÍA DE AROMAS ESPECIADOS (LAUREL, VAINILLA) PALADAR SABROSO Y AMPLIO, CON TANINOS UNTUOSOS QUE GARANTIZAN UN EXCELENTE POTENCIAL DE ENVEJECIMIENTO.

Variedad: Cabernet Sauvignon.

Vendimia: manual.
Fermentación: 28 °C.

Crianza: 12 meses en barrica nueva de roble francés.
Un auténtico "vin pour connaisseurs", de largo recorrido.

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTAINS SULPHITES, INDEHOLDER SULFITER, SISÄLTÄÄ SULFITTEJA, INNEHÅLLER SULFITER, SUDÉTYJEYRA SULFITAL

EMBOTELLADO POR

VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.
SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN

R.E.Nº 7186-HU

www.enate.es

SOMONTANO

75cl e 15% vol



Original para Enate de José Manuel Broto

LABEL GRAPE VARIETIES

Original artwork for ENATE by
José Manuel Broto.

Cabernet Sauvignon

PRESENTATION

75 cl.

PRIZES

1997 Vintage

Gold: Bacchus International Wine Competition
Gold: Wine Challenge, Vietnam

1998 Vintage

Silver: International Wine Competition, Brussels
Silver: Medal; International Wine Challenge, London.

1999 Vintage

Gold: Estonia Wine Challenge

2001 Vintage

Silver: Vinalies International Competition
Gold: International Wine Competition, Brussels

2003 Vintage

Silver: Mundus Vini, Germany

Silver: 1st Challenge to the Best Spanish Wines for Asia

2006 Vintage

Gold: Mundus Vini, Germany

2012 Vintage

Gold: USA ratings
93 points. James Suckling
93 points. Ultimate Wine Challenge.

2013 Vintage

Great Gold: Sélection Mondiale du Vins du Canada
Silver: Concours International des Cabernet

VINIFICATION

Fermentation took place in stainless steel tanks at a controlled temperature of 28°C and maceration with the skins lasted a total of three weeks. The wine underwent malolactic fermentation in New French oak barrels and aged in the same barrels for 12 months. Stabilising was carried out in tank before bottling.

BOTTLING

May 2019.

TASTING

Hugely expressive and intense on the nose flaunting red fruit aromas swathed in balsam and spice. Pleasant hints of phenols and minerals from the Cabernet mingle beautifully with toasted, creamy and cocoa nuances from the new oak. Fat, dense and meaty on the palate with mature and unctuous tannins, which signal excellent capacity for further ageing in bottle.

A lingering and mouthfilling finish rounds off the tasting experience.

WINEMAKER'S IMPRESSIONS

This wine is the result of the fusion of the finest Cabernet grapes from our vineyards. The wine's serious side originates from its Atlantic influence and provides the perfect foil for its more charming and playful Mediterranean traits, highlighting Somontano's suitability for producing big, elegant and emotive Cabernets.

SERVICE

Serve between 16-18°C. Ideal with smoked food, casseroles and red meat.

As the wine received minimum filtration, there is a possibility that it will present some bitartrate sediment in the bottle. This is a naturally occurring phenomenon and is a guarantee that the wine has not been subjected to physical or chemical treatments. Upon decanting the wine slowly, the sediment will remain in the bottle and will not affect the taste experience in any way..