



ENATE

GEWÜRZTRAMINER

2013

SOMONTANO
DENOMINACIÓN DE ORIGEN

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MUY VARIETAL, SU ABANICO AROMÁTICO ES AMPLIO Y EXUBERANTE, CON Matices florales y recuerdos de miel. EN BOCA ES UNTUOSO, DESTACANDO ELEGANTES AROMAS DE ROSA, MANDARINA Y ESPECIAS. FINAL SEDOSO Y ENVOLVENTE.

Variedad: 100% Gewürztraminer.

Fermentación: 15 °C.

Auténtica sinfonía floral, ideal con la cocina oriental.

Bevat sulfieten, Enthält Sulfite, Contiene Sulfitos, Contains sulphites.

Inneholder sulfitter, Sisältää sulfitteja, Innehåller sulfiter, Sudētyje yra sulfitai.

Original para Enate de Viente Badenes

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

consejo regulador de la denominación de origen **SOMONTANO** 75cl e 14%vol



LABEL

Original artwork for ENATE by Vicente Badenes.

PRESENTATION

75 cl.

PRIZES

2001 Vintage

Best Spanish White Wine; Sumiller 2002 competition, Spain.

2003 Vintage

Best Aromatic Wine: "365 Vinos" Wine Guide.

2005 Vintage

Gold Bacchus: VII Bacchus International Wine Competition, Spain.

Silver Medal: Wine Challenge, Estonia.

2008 Vintage

Silver Medal: 1st Challenge to the Best Spanish Wines for Asia, Hong Kong.

2010 Vintage

Silver Medal: Wine Days International Wine Competition, Lithuania.

2013 Vintage

Honor Roll of the VINO Cotidiado Guide, Spain.

GRAPE VARIETALS

100% Gewürztraminer.

An atypical winter characterised by windy days and a noticeable lack of fog. Temperatures were relatively mild but recorded rainfall was one of the highest in recent years. The spring also got off to a rainy start and was followed by a fresh summer with frequent afternoon storms. These factors resulted in the harvest being set back a full tree weeks, finally getting underway on 10th September. This was the latest harvest at Enate and indeed in Somontano.

VINIFICATION

The grapes arrived at the winery in perfect condition and at optimum ripeness. After destemming and light crushing the grapes were introduced into a pneumatic press where they remained for five hours to optimize "skin contact". Once the solid residues had been removed by natural decantation at 8 °C, the clean must underwent fermentation in stainless steel tanks at a temperature of 16 °C using carefully selected yeast of the *Saccharomyces cerevisiae* genus (Prise de Mousse). Once the fermentation had finished the wine was clarified with bentonite and stabilized at -5 °C to eliminate the excess potassium bitartrate.

BOTTLING

November 2013.

TASTING

Gewürztraminer, a masterpiece of central European winemaking, is perfectly adapted to conditions in the Enate vineyards. It presents distinctive characteristics as suggested in its name; the German word "würzig" meaning aromatic. Its aromatic range is wide and exuberant, packed with honeyed and floral notes. On the palate it is unctuous and velvety and aromas of rose and spice stand out. The tasting experience is rounded off with a sensation of silkiness and a mouth-filling finish.

WINEMAKER'S IMPRESSIONS

An authentic floral symphony with magnificent evolution in bottle. Ideal for summer meals on the terrace or to accompany all types of Asian cuisine.

SERVICE

Serve at between 8-10 °C. Ideal as an aperitif and the perfect accompaniment to strong cheese, fruit salad and exotic dishes.