

Ennak 2023

VINTAGE
2023

AREA:
D.O. Terra Alta (Catalonia, Spain)

GRAPE VARIETIES:
Red grenache), Merlot,
Tempranillo, Carignan.

NUTRITIONAL INFORMATION:
332,93 kJ / 79,52 kcal

%VOL
14,0%

LOT
L-2411

HARVEST:
Hand-picked

ENTRY TO THE WINERY:
Small destemmer

CONTROL OF MATURATION:
Tasting and analytical (control of
weight, % vol. potential and acidity)

PRODUCTION:
8.933 bottles of 750ml

BOTTLING DATE
03/05/2024

ELABORATION:

We make two vinifications Tempranillo & Merlot vinified together at 16 °C, “cooked” at low temperature, pumping over as much as possible the first 24 hours in order to extract color and aromas. Then 2 times daily 30'. End of alcoholic fermentation without skins, in order do not extract strong tannins. Soft pressing, malolactic fermentation in tank. And another of Grenache & Carignan, harvested and fermented together, ripe Grenache looking for the aromas and almost ripe Carignan looking for the freshness and acidity. Full maceration with skins. Soft pressing. Malolactic fermentation in stainless steel vat. The final blend is decided by tasting. Fresh red wine with intense color and brightness, round on the palate. Soft and light on the mouth.

TASTING NOTE:

A pleasant, red fruit driven nose (red cherry), with a nicely floral and spicy character as well. A lovely smooth, almost silky texture characterizes the palate due to intense fruit concentration, mid weight soft tannins and a warming but not 14,5 % alcohol. Quite delicious! Medium length, perfectly drinkable and enjoyable as it is now.



No
aging



We recommend
tasting it at
14°C



Crop
of dry land



Hand-picked



Low production
vineyards, below
50% of the
authorized



Low sulfur level,
below 50%
of the authorized to
organic wines



Suitable for
vegans



Reserve from
the Biosphere