

Ennak + 2017

VINTAGE

2017

AREA:

D.O. Terra Alta (Catalonia, Spain)

GRAPE VARIETIES:

51% Carignan, 23% Cabernet Sauvignon, 11% Alicante Bouschet, 8% Merlot, 7% Tempranillo

TYPE OF WINE:

Oak matured red wine.

HARVEST:

Hand-picked

ENTRY TO THE WINERY:

Small destemmer

CONTROL OF MATURATION:

Tasting and analytical (control of weight, % vol. potential and acidity)

PRODUCTION:

8.100 bottles of 750ml and 100 bottles of 1500ml

ELABORATION:

We make three vinifications Carignan harvested with as much phenolic maturation as possible, full fermentation with skins, at 22 ° C, 2 pumping over daily 30', in order to get a good structure from ripe tannins. Malolactic fermentation in tank. Another of 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 Cabernet Sauvignon, harvested with as much phenolic maturation as possible, full fermentation with skins, at 20°C, 2 pumping over daily 30', in order to get a good structure from ripe tannins.

MATURATION:

12 months in French oak barrels, different for each vinification:

CARIGNAN: 300L barrels of French oak, medium long toast.

TEMPRANILLO & MERLOT: 300L barrels of French oak, medium toast.

CABERNET SAUVIGNON: 225L barrels of French oak, high toast

Malolactic fermentation in tank. All the barrels are tasted in order to decide the final blend.

TASTING NOTE:

Deep ruby color. Intense nose with clear presence of oak (vanilla, sweet spice, chocolate) but also loads of black fruits (plum, blackberry), black pepper and lightly herbal notes. Well balanced between acidity and alcohol, present but fine tannins that are still slightly astringent, oak present but integrated. Good complexity: cedar, earthiness, tobacco, black fruits, clove, pencil lead, liquorice. Excellent length, mineral in the finish.



12
Months



We recommend
tasting it at
14°C



Crop
of dry land



Hand-picked



Production
8.100 bottles
de 750 ml



SO2 29mg/L
Maximum allowed
100 mg/L



Suitable for
vegans



Reserve from
the Biosphere