

# ENNAK+

**Brand:** ENNAK+

**Vintage:** 2016

**Area:** D.O. Terra Alta (180 km at the southwest of Barcelona, Catalonia, Spain)

**Production:** 7.000 bottles of 750 ml

**Type of wine:** oak matured red wine.

**Grape varieties:** 29% Cabernet Sauvignon, 28% Red Grenache, 20% Carignan, 12% Alicante Bouschet, 11% Syrah

**Control of maturation:** Tasting and analytical (control of weight, % vol. potential and acidity).

**Entry to the winery:** small destemmer.

**Elaboration:** we make three vinification:

→ 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.

→ GRENACHE & SYRAH: harvested together at 70% of phenolic maturation, looking for a little bit more freshness. Carbonic maceration at low temperature for a long time, looking for a sweet aromas, destemmed and end of fermentation without skins. Malolactic fermentation in tank.

→ 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. Malolactic fermentation in tank.

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

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

→ GRENACHE & SYRAH: 300L barrels of French oak, medium toast.

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

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

WE RECOMMEND TASTING IT AT 14°C.

SUITABLE FOR VEGANS . LOW SULPHITES CONTENT

