

ENNAK



Brand: ENNAK

Vintage: 2017

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

Production: 10.000 bottles of 750 ml

Type of wine: Young red (no oak)

Grape varieties: 39% Red Grenache, 25% Carignan, 23% Merlot, 12% Tempranillo.

Harvest: hand-picked

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

Entry to the winery: small destemmer.

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.
 → 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.

WE RECOMMEND TASTING IT AT 12°C.

SUITABLE FOR VEGANS . LOW SULPHITES CONTENT