

# ENNAK



**Brand:** ENNAK

**Vintage:** 2017

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

**Production:** 3.000 bottles of 750 ml

**Type of wine:** Young white (no oak)

**Grape varieties:** 88% *White Grenache*, 12% *Macabeo*

**Harvest:** hand-picked

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

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

**Elaboration:** we make two vinifications:

- **WHITE GRENACHE:** the grapes are destemmed and introduced into the stainless-steel vat, the skins and juice (skin contact maceration) for a period of 24h at 10°C. Keeping fine lees in suspension during three days at low temperature.
- **MACABEO:** the grapes are destemmed and pressed, introducing the juice into the stainless-steel vat to be fermented after desludging (physical decanting process). Alcoholic fermentation takes place at low temperature.

The final blend is decided by tasting. Fresh white wine, good acidity, intense on the nose, light and round in the mouth.

WE RECOMMEND TASTING IT AT 10°C.

SUITABLE FOR VEGANS . LOW SULPHITES CONTENT