

Ennak 2019

VINTAGE

2019

AREA:

D.O. Terra Alta (Catalonia, Spain)

GRAPE VARIETIES:

37% Red Grenache, 32% Merlot,
23% Tempranillo, 8% Carignan.

TYPE OF WINE:

Young red (no oak)

HARVEST:

Hand-picked

ENTRY TO THE WINERY:

Small destemmer

CONTROL OF MATURATION:

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

PRODUCTION:

10.500 bottles of 750ml and
100 bottles of 1500ml

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:

Lively, bright ruby color. Fresh and highly fruity nose with red and black cherries, plums, blueberry, but also a lightly spicy, salty liquorice character. A fruit-driven wine with silky sweet tannins, medium acidity, 14% and well integrated alcohol. Ripe but not jammy character, plums, cherries and strawberries. Good length, a very pleasantly drinking, young red wine.



No
aging



We recommend
tasting it at
12°C



Crop
of dry land



Hand-picked



Production 4.500Kg/Hc.
Max. allowed
8.000Kg/Hc.



SO2 11mg/L
Maximum allowed
100 mg/L



Suitable for
vegans



Reserve from
the Biosphere