

Ennak 2021

VINTAGE

2021

AREA:

D.O. Terra Alta (Catalonia, Spain)

GRAPE VARIETIES:

50% Red grenache, 26% Merlot,
14% Tempranillo, 10% Carignan.

TYPE OF WINE:

No oak red

%VOL

14%

LOT

L-226

HARVEST:

Hand-picked

ENTRY TO THE WINERY:

Small destemmer

CONTROL OF MATURATION:

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

PRODUCTION:

1.400 bottles of 750ml and
300 bottles of 1500ml

BOTTLING DATE

01/30/2022

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:

A pleasant, red fruit driven nose (red cherry), with a nicely floral and spicy character as well. A lovely smooth, almost silky texture characterizes the palate due to intense fruit concentration, mid weight soft tannins and a warming but not 14,5 % alcohol. Quite delicious! Medium length, perfectly drinkable and enjoyable as it is now.



No aging



We recommend tasting it at 14°C



Crop of dry land



Hand-picked



Low production vineyards, below 50% of the authorized



Low sulfur level, below 50% of the authorized to organic wines



Suitable for vegans



Reserve from the Biosphere