

# Ennak + 2022

**VINTAGE**

2022

**HARVEST:**

Hand-picked

**AREA:**

D.O. Terra Alta (Catalonia, Spain)

**ENTRY TO THE WINERY:**

Small destemmer

**GRAPE VARIETIES:**

Cabernet Sauvignon, Carignan

**CONTROL OF MATURATION:**

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

**NUTRITIONAL INFORMATION:**

332,93 kJ / 79,52 kcal

**PRODUCTION:**

4.340 bottles of 750ml

**%VOL**

14,0%

**LOT**

L-2413

**BOTTLING DATE**

08/05/2024

**ELABORATION:**

We make three vinifications *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. Another of *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 *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.

**MATURATION:**

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

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

Tempranillo & Merlot: 300 L barrels of French oak, medium toast.

Cabernet sauvignon: 225 L barrels of French oak, high toast

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

**TASTING NOTE:**

Intense ruby color. Fruit driven nose showing ripe black fruits (blackberry, blueberry), high quality oak, black pepper, warmth. In the mouth a deeply intense, very structured wine. Perfectly ripe yet grippy tannins, cedar and vanilla from oak, perfect balance between alcohol and acidity, and a balanced fruit concentration. Powerful but sophisticated with excellent length. A wine to keep.



12  
Months



We recommend  
tasting it at  
16°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