



UNCORKED BY THE SEA



Everyday Club March 2022

2016 Enate Cabernet Sauvignon Merlot- Somontano, Spain

Having a continental Mediterranean climate and scarce annual rainfall, the land of Somontano is characterized by limestone and rocky soils. Also, the significant temperature difference between day and night during summer contributes to a slow, optimal ripening of the grapes. At Enate, they understand that the quality of their wines starts in the land, in the vineyards. They own 450 hectares of vineyards that allow them to control and guarantee the utmost quality of the grapes and vineyards, with low yields per hectare, respect for the environment, through organic cultivation, precision wine making and excellence in the harvest. The painting on the label of the bottle is the work of the artist Alberto Carrera Blecua. The best grapes of the Cabernet Sauvignon and Merlot varieties are combined in equal to make the exquisite Enate Cabernet Sauvignon Merlot 2016. The aromas, the fruity and floral flavors, and richness come from the oak barrels in which it matures for six months. In addition to barrel aging, Enate Cabernet Sauvignon Merlot 2016 rests on the bottle for a year before being able to be served at the table. It has a complex blackcurrant, blackberry aroma with a touch of violet and hints of red pepper, vanilla, and herbs. Smooth and round mouthfeel; the soft tannic cushion gives way to a flavorsome palate which releases pleasant honey-roast aromas. The well balanced acidity will ensure improvement in the bottle over the next five years.

Pairings: Roasts, Beef, particularly grilled or roast beef and filet mignon, chicken, particularly grilled or roast chicken, baked fish and cheeses, especially blue cheese, cheddar cheese, and gorgonzola

2016 Enate Chardonnay- Somontano, Spain

The trajectory of Enate wineries has been linked from its origin to contemporary art, in fact the winery includes a museum and exhibition hall. Enate has always enjoyed marrying wine with art, so much so that in 1992 it began to collect national and international contemporary art. Along with the museum housing works of art, each colorful, eye catching, and playful label is created from an original work of art by one of several Spanish artists. Spanish artist Pepe Cerdá was born in Huesca in Aragon, and created the beautiful watercolor and ink on paper, from which the label was made for the estate's single vineyard '234' un-oaked Chardonnay. While supple, there is a nice nerviness here, and balanced acidity, a lace of mineral, and while un-oaked, there is bounty of depth, plush tropical fruits, exotic fruits, as well fresh green apple and peach. It is pale yellow in color with a silvery green sheen. Complex and intense varietal aromas reveal green apple, ripe peach, fennel, and exotic fruit (guava and passion fruit) against a subtle mineral background. Full and unctuous on the palate yet clean and fresh due to lively acidity. A lightly honeyed finish leaves a lingering impression.

Pairings: Appetizers, cheese, pasta, fish including roasted salmon, shellfish and white meat, like grilled chicken.