

NADAL 1510 BOTRYTIS NOBLE Family Reserve 1998

From the 1998 vintage made on October 13, 1998, 4243 bottles of 50 cl were produced, 3828 were sold, leaving 415 bottles for the family Reserve.

Type of wine:

Botrytis Sweet White 1998

Appearance:

Pale gold.

Nose:

Intense aroma with notes of honeyed fruit

Palate:

Perfect balance between acidity, sugars and alcoholic strength. Very dense and rich in taste sensations. Ideal as an aperitif, accompanied by Foie Gras, blue cheeses, oysters,...

Service temperature:

8-10° Celsius.

Shelf life:

It will improve, at least, for the following 30 years after the harvest.

Storage conditions:

should be kept vertically in a dry space, avoiding any direct sunshine and drastic temperature changes.

Case with single bottle of 50 cl.: 1.185 grs. (67 x 293 mm.)



Designation of Origin:

D.O.Penedès

Grape varieties:

Macabeu

Own crop

Vineyard:

La Segarra

Harvest:

1998

Aging:

15 months in 300 litre Allier oak barrels.

Grade:

14 vol.%

Residual sugar:

100 g/l

Production:

4.243 bottles

Nadal
SINCE 1943

