

NADAL 1510 BOTRYTIS NOBLE

LIQUID PERFECTION

Made from old Macabeu vines with a perfect implementation of Botrytis Cinerea. This fungus grows naturally on the grape, making the skin permeable and facilitating the concentration of all components as the water evaporates.

Style of wine:

Botrytis Sweet White.

Appearance:

Pale gold.

Nose:

Intense honeyed fruit aroma with a clear feeling of the *Botrytis Cinerea*.

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 cheese, oysters,...

Service temperature:

10-12° Celsius.

Best time for consumption:

It will improve, at least, for the 40 following years after the harvest.

Storage conditions:

It is recommended to keep the wine inside the case horizontally, protected from direct light, humidity and sudden changes in temperature.



Appellation of Origin:
D.O.PENEDÈS

Grape varieties:

100% Macabeu
Estate-grown

Vineyard:

La Segarra

Harvest:

2003

Ageing:

10 months in 300-liter
Allier oak barrels.

Alcohol content:

12,4 % vol.

Natural residual sugar:

130 grams / liter

Production:

11,998 units of 37,5cl. bottles

Nadal
SINCE 1943

Case of 6 bottles of 37.5 cl: 5 Kgs. (41,5 x 31,5 x 7 cm). EAN Code: 8424554702036

