

NADAL 1510 BOTRYTIS NOBLE

LIQUID PERFECTION

Nadal

One cold and sunny autumn morning in 1995, taking a walk around the estate, we noticed that the grapes we had left to harvest were extremely sweet. We wanted to know more about them and discovered that they were grapes affected by the Botrytis fungus, one of the most perfect over-ripening systems to produce extraordinary sweet wines. Three years later, we made the first harvest of Macabeu grapes affected by this fungus. We were starting a new line of wines with an incredible aromatic richness that will make everyone fall in love. In 1998, it was the first natural botrytis wine ever produced in Spain.

Style of wine:

Sweet white wine from Botrytis cinerea

Appearance:

Yellow colour with Golden reflections.

Nose:

Intense aroma with notes of candied fruit and the distinctive characteristics of Botrytis Cinerea.

Palate:

A harmonious balance of acidity, sweetness, and alcohol. Lusciously smooth on the palate, offering a rich and layered tasting experience.

Perfect as an aperitif or paired with foie gras, blue cheeses, or oysters.

Storage conditions:

It is recommended to store the bottle inside the box in a horizontal position, protected from light, humidity, and sudden temperature changes.



D.O. PENEDE'S

Grape varieties:

100% Macabeu

Estate grown

Vineyard:

La Segarra

Harvest:

2003

Ageing:

10 months in 300L

Allier oak barrels.

Alcohol content:

12.5% vol.

Residual sugar:

130 gr/l

Case of 6 bottles of 37,5 cl.: 5 kg (41,5 x 31,5 x 7 cm). EAN Code: 8424554702036

