

NADAL 1510 BOTRYTIS NOBLE 2003

Spain's first natural noble botrytis sweet wine

D.O. Penedès · Estate-grown · Single-varietal Macabeu · Eternal ageing

One cold, sunny autumn morning in 1995, walking through the estate, we noticed that the grapes left unharvested were extraordinarily sweet. Curious to understand why, we discovered they had been affected by Botrytis, one of the most perfect overripening processes for crafting great sweet wines. Three years later, in 1998, we made our first harvest of Botrytis affected Macabeu, giving birth to Spain's first natural Botrytis wine. This marked the beginning of a line of wines of extraordinary organoleptic richness.

2003 VINTAGE

A very rainy 2002 left the soil moist, and rainfall continued from January through May. An exceptional summer with record temperatures from June to August created ideal conditions for Botrytis. The Macabeu was harvested on October 6th and 8th at 340.8 g/L of sugar, reaching an extraordinary concentration for crafting this wine.

WINEMAKING

We only make this wine when the estate's climatic conditions allow for a proper development of noble botrytis, something that happens only certain years. The Macabeu from La Segarra plot, harvested at its point of maximum concentration, is aged for 10 months in 300 litre Allier oak barrels, which lend structure and complexity without overshadowing the fruit. The remaining years of ageing take place in small stainless steel tanks, preserving all the freshness and aromatic expression typical of the variety. Patient, generous time does the rest.

TASTING NOTES

Straw yellow with golden reflections that hint at its concentration, this wine unfolds an intense, complex nose where candied fruit and ripe stone fruit meet the noble notes of Botrytis cinerea: honey, wax, sweet spices and a light smoky touch. The palate is unctuous and silky, with an admirable balance between vibrant acidity and natural sweetness. Rich, enveloping and persistent, it evolves in the glass, leaving a long, memorable finish. A contrast wine, ideal to pair with foie gras, blue cheeses, oysters...

We recommend storing the wine inside its box, away from light, humidity and sudden changes in temperature.



Hand
harvest



Estate-grown and
produced



Organic, dry-
farmed viticulture



Macabeu affected by
noble botrytis



Minimum 20 years
ageing



Nadal
DES DE 1943

FINCA NADAL DE LA BOADELLA since 1510

A unique 100-hectare estate surrounding the family farmhouse, winery and cellar, where every stage of winemaking and vine growing takes place. The clay-loam soils and flat topography favour excellent retention of rainwater, enabling dry-farmed viticulture that draws out the best of each historic grape variety. A special microclimate, with cool overnight temperatures during July and August, helps bring the grapes to optimal ripeness.

100% Macabeu

Barrel ageing: 10 months

Barrels: 300 litre Allier oak

Residual sugar: 130 g/L

Alcohol: 12,5% vol.

Total tartaric acidity: 4,13 g/L

Gluconic Acid: 1,3 g/L

Glycerol: 16,1 g/L

Serving temperature: 10-12°

Format: 37,5 cl


PENEDÈS
DENOMINACIÓ D'ORIGEN

