

NADAL LATE HARVEST GRAPE VINEGAR

The vinegar that redefines excellence

Estate-grown · 15 year solera · No additives

Some discoveries only come to those who look closely. It all began with the 1998 harvest, our first noble botrytis vintage. The press fraction that follows the free run must had extraordinary potential, though not for the sweet wine we were after. We kept samples, analysed them, and understood that this grape called for another destiny: a natural sweet and sour vinegar, free of sulfites and colourants, aged in solera for over fifteen years.

WINEMAKING

Late harvest Macabeu from La Segarra plot, picked at its point of maximum sugar concentration, is the star of this singular vinegar. Nadal's own process yields a natural vinegar with close to 200 grams of sugar per litre, drawn exclusively from the sweetness the sun concentrates in the grape. Ageing for over fifteen years in 300 litre oak barrels through the solera system culminates in something few products can claim: an excellence that keeps redefining itself with time.

TASTING NOTES

A brilliant mahogany hue with amber reflections, the result of over 15 years ageing in solera. The nose is intense and complex, where candied fruit and memories of noble wood meet a sharp, lively acetic edge. On the palate it unfolds the pure sweet and sour character that defines it: acidity and smoothness merge into an unmistakable flavour, where the strength of artisanal vinegar and the sweetness of late harvest grapes find an admirable balance. A seductive vinegar with a long finish that invites you to transform any dish.



Hand
harvest



Estate-grown and
estate-produced



Organic, dry-
farmed viticulture



Late harvest
Macabeu



15 years
Solera



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

Vineyards: La Segarra, Trasses and
Anterina

Solera: 15 years

Barrels: 300L Allier oak

Residual sugar: 184 g/L

Acetic degree: 7% vol.

Format: 25 cl

WITHOUT ADDITIVES.
CONTAINS NO SULPHITES OR
COLORANTS.