

WINERY

LABOTERA



VILA CLOSA

RED



LOCATION

Country: Spain

Denomination of origin: Terra Alta

Processing centre: Batea



VARIETIES

100% red Grenache



VINIFICATION

Fermentation at controlled temperature



AGEING

3 months in an oak barrel

TASTING SHEET



DESCRIPTION

Our village Batea still preserves the ruins of the city wall that surrounded it. "Vila Closa", which means enclosed village, has a simile in this round unctuous wine. The vineyards are selected from within "panal" (sandy) terrain which is unique to our area, and is very calcareous with good drainage. These vineyards are 15 to 30 years old. The vines are goblet trained and therefore require all work to be done by hand. The wine is fermented at a controlled temperature and then matured for two or three months in oak barrels.



TASTING

Dense violet colour, bright and fluid in glass, shows a wide range of bouquets characterized by aromas of berries with hints of thyme. In mouth, it has a long, elegant, mineral trajectory, with berries, balsamic notes and cocoa accents. Smooth, fresh and pleasant tannins. Long finish. An enjoyable wine.



ACCOLADES

2019 Gold Medal Concours Grenaches du Monde
Gold medal +90 Gilbert Gaillard

2018 Gold Medal Concours Grenaches du Monde

