

WINERY

LABOTERA



BRUNA DOLÇOR

NATURAL SWEET WINE



LOCATION

Country: Spain

Denomination of origin: Terra Alta

Processing centre: Batea



VARIETIES

100% white Grenache



VINIFICATION

Partial fermentation of late harvest grapes



AGEING

3 months in small oak barrels

TASTING SHEET



DESCRIPTION

Late harvest grape: harvested at the end of October, when the sugar content is high. It is left to ferment only partially and slowly. It is then pressed and aged in small oak barrels.



TASTING

Intense and brilliant violet-ruby in colour. On the nose, the aroma of blackberry compote, hints of dried plum and figs stands out. There are also special aromas such as cloves and balsamic notes. In mouth, the touch is velvety and voluminous, with a surprising balance of acidity and sweetness.

