

WINERY

LABOTERA



MUDÉFER

WHITE



LOCATION

Country: Spain

Denomination of origin: Terra Alta

Processing centre: Batea



VARIETIES

100% white grenache



VINIFICATION

Fermentation at controlled temperature



AGEING

6 to 8 months in new French barrels

TASTING SHEET



DESCRIPTION

After a first selection in the field, the grapes are handpicked from old vines. These grapes give the wine structure and good acidity.

The must ferments at a controlled temperature of 14 °C in stainless steel tanks and is later transferred into new 300L French oak barrels, where it ages for at least 6 months.



TASTING

Golden colour, with green and grey sparkles, typical of white grenache.

In the nose, we find notes of citrus and ripe white fruit, pear, apple, with hints of tropical fruits and mixed flowers to notes of toasting and coffee derived from the ageing in wood. At the end, a bit of bitterness can be noted, typical of the grape variety.

In the mouth, we find notes of citrus and white fruit in harmony with the toasted part from the ageing in French oak.

The roundness in the mouth comes from the working of the fine lees after alcoholic fermentation with the batonnage technique.



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