

WINERY

L'BOTERA



# MUDÈFER



## LOCATION

Country: Spain

Denomination of origin: Terra Alta

Processing centre: Batea



## VARIETIES

75% Carignan and 25% red Grenache



## VINIFICATION

Fermentation at controlled temperature



## AGEING

8 to 10 months in French and American barrels

## TASTING SHEET



## DESCRIPTION

Mudèfer is a wine that comes from the oldest vineyards. Located in very unique valleys, surrounded by forests at 400 to 550 m in altitude, where annual rainfall does not exceed 400 l/m<sup>2</sup> meaning that almost no phytosanitary treatments are necessary. These vines are cultivated in natural terraces with "panal" soil; strong, deep, calcareous and permeable.



## TASTING

The wine has a bright, crisp ruby red surface. Decanting is recommended or opening the bottle half an hour before consuming, which would allow it to express its full aromatic intensity.

It has a wide variety of delicate nuances, touches of toasted and smoked fruits, as a result of ageing in French oak, over a background of very ripe red fruit almost candied as a result of ageing in American oak. In mouth, it is ample and generous, and expands throughout the mouth without difficulty and transmits the sensation of a velvety wine. In spite of its depth, it has a freshness found on the nose with red fruits, which is a decisive factor, since this balances out the elevated alcohol content.



## ACCOLADES

- |      |  |
|------|--|
| 2019 | Gold Medal +90 Gilbert Gaillard            |
| 2018 | Gold medal Gilbert Gaillard                |
| 2016 | Gold medal Gilbert Gaillard                |
| 2015 | Silver Medal Concours Mondial de Bruxelles |

