



MUDÈFER MAGNUM



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

FITXA DE TAST



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/m² 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