

WINERY

LA BOTERA



# VILA CLOSA

## HAIRY GRENACHE



### LOCATION

Country: Spain

Denomination of origin: Terra Alta

Processing centre: Batea



### VARIETIES

100% Hairy Grenache



### VINIFICATION

Pellicular maceration for 25 days and alcoholic fermentation in stainless steel tanks. Subsequent ageing with lees



### AGEING

6-8 months of ageing in French oak foudres

## FICHA DE CATA



### DESCRIPTION

Highest expression of our calcareous terroir. Made from old, low-yielding vines.

This wine is limited to a production of just 3.500 75cl bottles.



### TASTING

Cherry red with violet sparkles. In nose it is intense, with ripe red fruit aromas and a blend of spiced and toasted notes thanks to the ageing in 2,500L French oak foudres.

In mouth it is flavourful, velvety and balanced, with a good acidity and long aftertaste.

Best served at: 16 °C

