

DULCE 2019 (Noble Rot Wine)



Grape varieties: Unreleased
Appellation: DO Utiel-Requena.

Soil: clayey-chalky. Sandy texture. Altitude: 750 m.

Harvest: by hand in small crates of 10 kg at the end of October.

Winemaking: Soft pressing for more than 12 h. Natural fermentation, without added yeast or sulfurous, at room temperature (12°C), in second year oak barrels for more than one year, until it stops spontaneously.

Aging: With its own yeast in the oak barrels where it was fermented for about 3 years.

Bottling date: January 2022.

Alcohol: 11% vol.

Total production: 500 bottles.

Tasting: Complex aromas of quince, honey, flowers, citrus and dried apricots. On the palate, it has harmony between freshness and sweetness. It is unctuous with great persistence and addictive for its quality and nobleness.

Food pairing: on its own or with appetizers, blue cheeses, foie gras, pâtés, fresh fruits and nuts.

Temp. of service: 8-10°C

Awards and ratings :



(2013 vintage)



Decanter 2016
Platinum Best
in show.

Vintage 2013.