

Nun Vinya dels Taus 2022 Enric Soler - 75 cl.



As expected from a very small bodega, the volume of production is very limited. Only one wine is produced here: the Nun (an Egyptian word meaning "the origin of all things"). The name of the vineyard is less sophisticated: taus means moles in catalan.



Vinification

8 months in French oak barrels, half of which are new. Production: 2753 bottles. No stabilisation nor filtration.



Storage potential

Drink as from : 2026
Best moment : 2030-2034
Until : 2038



To serve

Serve cool in a large Burgundy glass, after decanting at least in the first years, so as to enjoy its rich aromas.



Trial analysis

A fresh and lively wine, evoking great Burgundy wines. Complex aromas go white fruit, mineral and toasted notes. Elegant and refreshing mouthfeel deepening with time. Very mineral finish - a typical and complex xarello.

Description domain

A very small project by Enric Soler, a very enthusiastic professor in Oenology in Barcelona. Old Xarello grapes and biodynamics result here in one of Catalonia's very best whites: NUN.



Wine style:

Mediterranean, powerful gourmet wine



Assembly

Xarel.lo (100%)



Region:

Catalunya



Appellation:

D.O. Catalunya



Wine estate:

Enric Soler



Biodynamic