

## Improvisació 2022 Enric Soler - 75 cl.

The estate is very small, as its production. Nun is the Egyptian word for "Source of everything". Improvisació is the latest wine in the range.



### Vinification

50% of the wine is aged in French oak barrels (2nd and 3th year), the rest in concrete eggs. Concrete eggs facilitate the anaerobic fermentation.



### Storage potential

Drink as from : 2024  
Best moment : 2028-2030  
Until : 2032



### To serve

Serve at 12°C in a large Burgundy-type glass. Decant before serving, at least during the first 2 years after bottling.



### Trial analysis

This high level white reminds one of a great Burgundy wine.

### 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. Penedès



### Wine estate:

Enric Soler



Biodynamic