

**NAME OF THE WINE**

Gran Nosedal

**ALCOHOLIC STRENGTH**

13,5% VOL

**GRAPE VARIETY**

100% TEMPRANILLO RIOJA

**VOLUMEN**

750 ML.

**SERVING TEMPERATURE**

16-18°

**MATURING AND AGEING**

6 months in American-oak casks in our underground cellar and 6 months in the bottle.

**TASTING**

Intense garnet-red colour, good robe and body. Fresh, red-berry aromas in harmony with the velvety notes from the wood. Round, fruity mouth-feel. Soft, pleasant attack and lingering after-taste



Bodegas Fuenmayor

*Nosedal selección*

Over the course of the organoleptic analysis carried out during a tasting, a complex set of skills is required that anyone, professional or amateur, can develop with time and practice.

All that is required is a degree of intuition, the ability to listen to your own sensations and to analyse these using the instruments required for wine tasting techniques, on the basis of the fascinating archive of colours, aromas and flavours acquired from previous experience.

**NOCEDAL'S FAMILY**