

**NAME OF THE WINE**

Nocedal Crianza

ALCOHOLIC STRENGTH

13,5% VOL

GRAPE VARIETY

100% TEMPRANILLO RIOJA

VOLUMEN

750 ML.

SERVING TEMPERATURE

16-18°

MATURING AND AGEING

12 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 aftertaste.



Bodegas Fuenmayor

Nocedal 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

