



**NAME OF THE WINE**  
Nocedal Gran Reserva

**ALCOHOLIC STRENGTH**  
13,5% VOL

**GRAPE VARIETY**  
100% TEMPRANILLO RIOJA

**VOLUMEN**  
750 ML.

**SERVING TEMPERATURE**  
16-18°

**MATURING AND AGEING**  
The ageing process takes place in American- and French-oak casks for 24 months with racking a minimum of twice during this period before bottling.

**TASTING**  
Nocedal Gran Reserva 2001 is a powerful, deep garnet colour, with a light ochre rim as a result of its time spent in cask and bottle. It preserves the pleasant, lingering aroma of the tempranillo variety, mingling with an elegant touch of new oak. On the palate it reveals its powerful, meaty character, with good integration of the tannins from the wood and the fruit. It is long and lingering, leaving you with the pleasant, persistent taste of the wine.



## *Nocedal Gran Reserva*

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**

