



NAME OF THE WINE
Nocedal Reserva

ALCOHOLIC STRENGTH
13,5% VOL

GRAPE VARIETY
100% TEMPRANILLO RIOJA

VOLUMEN
750 ML.

SERVING TEMPERATURE
16-18°

MATURING AND AGEING
18 months in new American-oak casks in our underground cellar and left to mature in the bottle until ready for release.

TASTING
Deep garnet colour, good depth, clear and bright. Very sharply marked tertiary aromas over traces of tart red fruit. Very persistent and aromatic. Fresh and flavoursome on the palate, with sharp reminders of acidity, marked but pleasing tannin, hints of chocolates. Balanced and softly supple mouth-feel.



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

