

**NAME OF THE WINE**

Nocedal Selección

ALCOHOLIC STRENGTH

13,5% VOL

GRAPE VARIETY

100% TEMPRANILLO RIOJA

VOLUMEN

750 ML.

SERVING TEMPERATURE

16-18°

MATURING AND AGEING

The vines which produce this wine belong to exclusive local growers and are mostly over 20 years old. We closely monitor their cultivation, analysing the phenolic and sensory ripening. The grapes are harvested by hand so as to avoid undesirable prefermentation or oxidation of the must. 50% of the stemming and crushing is controlled so as to achieve better treatment of the grapes and the other 50% is fermented using the carbonic maceration method of the whole clusters.

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

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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