

nossa

NATURAL RED

Made from Tempranillo and a small percentage of white varieties that are found scattered throughout the traditional "majuelos" (vineyards). Certified natural organic viticulture.



VINTAGE 2023

The 2023 vintage has been complex and unusual. Budding was early and Spring was complicated at first due to the late rains.

The summer was wonderful. The drop in temperatures at the beginning of September was positive for the grapes.

The rains came when we had practically finished harvesting the grapes in Menade.

WINEMAKING

Crafted from our own pre-phylloxera vineyards that are more than 100 years old, located in the Toro area and are planted as low yield bush vines.

Vinification is carried out with approximately 20% of whole bunches.

Alcoholic and malolactic fermentation are spontaneous, that is to say, with the wine's own, natural, indigenous yeast and bacteria.

This is a fresh wine, with lots of fruit, designed to be easily enjoyed


ALC 13% Vol.


75cl


14 °C

1000-2000 kg/ha

TASTING

 Purple with a violet hue.

 Medium intensity, with aromas of blue flowers and fresh forest fruits, such as blackcurrant and blackberry, as well as undergrowth. The leafy aromas of blackcurrant and blackberry leaves deserve a special mention.

 On the palate, the green leafy notes reappear, it's a hearty, rustic wine. There are also hints of aromas like rosemary, lavender and thyme together with liquorice. Fresh and fluid on the palate.