



Nosis-D.O. Rueda

Grape varieties: Verdejo, 100%.

Type of soil: Terraces over the Duero river. Sandy with rocks on first horizon, clay on second.

Origin: 'Fuente la Miel', a 35 years old verdejo vineyard near the town of La Seca, in the Valladolid province.

Elaboration: Fermentative criomaceration at 8° C alcoholic fermentation at 18° C in steel containers. Once fermentation is completed, the wine is allowed to rest for two months before bottling.

Characteristics: Dry white wine, fresh and fruity. Alcoholic content: 13-13.5 degrees.

Alcohol content: 13.5 to 14 degrees.

Recommendations: Drink at temperatures between 10° and 14°C, up to two years after elaboration.



PRIORAT
Giné Giné
Giné Rosat
Joan Giné Giné
Pleret

MONTSANT
17-XI
Baboix

RUEDA
Nosis

TORO
Buil