NOGARA
VIÑAS VIEJAS

Expressive, complex and authentic.

The faithful expression of the Verdejo origin. Pre-phylloxera vineyard in sandy soils in the province of Segovia. A careful fermentation in barrels on its lees for at least 12 months gives the wine volume and balance without losing its natural freshness.

APPELATION OF ORIGIN
Rueda.

VINTAGE: 2023
Vintage 2023 was a moderately dry and not excessively warm vintage marked by abundant rain at the beginning of September which delayed harvest. It was a vintage of excellent health, producing wines of great aromatic intensity, with great structure in the mouth and considerable length. It was a vintage in which the phenolic ripeness has been extraordinarily balanced with the alcohol content.

WINERY AND VINEYARD'S LOCATION
Puras village, located in the south of the province of Valladolid, at 850 metres altitude, the highest area of the Rueda D.O.

TYPE OF SOIL
Sandy soils with gravel and pebbles on the surface.

VINEYARD AGE
Centenary.

TYPE OF VINEYARD
Bush.

DATE OF HARVESTING
11th September.

VARIETIES
Verdejo (100%).

% ALCOHOL
13% .

WINEMAKER
Ricardo Velasco Pla.

WINEMAKING:
Centenary vineyards fermented in 225L and 500L oak barrels. The wine ages on its lees in the barrels for 12 months.

AGEING
Around 12 months of ageing on its lees in barrel and foudre.

TASTING NOTES
Appearence: Medium golden colour typical of the barrel ageing.
Nose: Very complex and clean on the nose. Notes of white fruit and flowers with a spicy background.
Palate: Elegant, complex and long on the palate. Fresh and creamy with a lingering, savoury and frank finish.

PAIRING
A gastronomic and very versatile wine, ideal with blue fish and Asian food.