

NOGARA VIÑAS VIEJAS

Expressive, complex and authentic.

The faithful expression of the Verdejo origin. Pre-phyloxera 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.



APPELLATION OF ORIGIN

Rueda.

VINTAGE: 2024

It was a humid and not excessively warm vintage, marked by abundant rainfall in winter and spring followed by a dry summer, which allowed for excellent grape health. Light rains at the beginning of September slightly delayed the start of the harvest. The resulting wines show great aromatic intensity, structure, length, and a moderate alcohol level.

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

Between 14th to 30th of 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

Appearance: 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.

