

BODEGA NEXUS

2014 Nexus Pizarrosas Tempranillo Tinta Fina, Ribera del Duero

SPAIN

ABOUT THE PRODUCER

Despite being a grower since 1996, Camino Pardo's big leap of faith came in 2008 when Bodega Nexus began selling its own brand of wines. Her wines champion her vineyards - sustainable, traditionally farmed, hand harvested, native yeasts, and an immense attention to detail.

ABOUT THE VINEYARD

Pago de Pizarrosas, Pesquera de Duero, Valladolid
20 year old vines, clone 166
900m elevation, limestone soil
Small clusters, slow to mature
Dry farmed

ABOUT THE WINE

Harvested by hand. Naturally fermented with native yeasts.
Fermented in stainless steel.
Aged in Allier French oak for 12 months.
Bottle aged for 4 years before release.

TASTING NOTES

Fig and thyme harmonize with the freshness of red fruits and notes of roasted aromas, caramel and spices. In the background, almonds are present as well as a mineral touch.

PRESS

90 pts Guía Peñín

TECHNICAL

14.5% Alcohol 1.2 g/l Residual Sugar
5.8 g/l Total Acidity 3.62 pH

1,266 cs produced

