

BODEGA NEXUS

2018 Nexus One 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

Pesquera de Duero and Piñel de Arriba, Valladolid
15 year old vines, clone 401
760m elevation, clay loam, sandy loam soil

ABOUT THE WINE

Harvested by hand. Naturally fermented with native yeasts.
Fermented in stainless steel.
Aged in Allier French oak for 8 months.
Bottle aged for 1 years before release.

TASTING NOTES

Dark cherry red color with ruby rim. Lavender flowers, followed by red fruit and hints of caramel.

PRESS

2017 - 90 pts Guía Peñín

TECHNICAL

14.5% Alcohol 1.6 g/l Residual Sugar
5.1 g/l Total Acidity 3.72 pH

16,666 cs produced

