

BODEGA NEXUS

2013 Crianza 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

Estate grown in La Horra
65 year old bush-head vines, dry farmed.
760 m elevation, clay loam soil

ABOUT THE WINE

Early sprouting in 2013 met frost which decreased yield.
Harvested by hand. Naturally fermented with native yeasts.
Fermented in stainless steel.
Aged in Allier French oak for 13 months.
Bottle aged for 5 years before release.
Minimal sulfur added.

TASTING NOTES

Cherry red with ruby hues and overtones. Dominating aromas of ripe red fruit with secondary elegant smoky notes. Reminiscent of figs, menthol and coffee roasts with a slight minerality notes of carbon and graphite.

PRESS

2011 - 92 pts Guía Peñín

TECHNICAL

14.5% Alcohol 1.3 g/l Residual Sugar
5.4 g/l Total Acidity 3.68 pH

2,700 cs produced

