

BODEGA NEXUS

2014 Nexus+ (Nexus Plus) 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, Burgos
60+ year old, bush-head vines
800 m elevation, limestone soil
Dry farmed

ABOUT THE WINE

Harvested by hand. Naturally fermented with native yeasts.
Fermented in oak.
Aged in Allier French oak for 18 months.
Unfined / unfiltered.
Bottle aged for 5 years before release.

TASTING NOTES

China ink, balsamic touches, wet earth, aromas like rosemary, lavender and thyme together with black fruit over smoke and coffee notes.

PRESS

2013 - 92 pts Guía Peñín

TECHNICAL

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

833 cs produced

