

nosso

VERDEJO NATURAL

Made from pure Verdejo grown in markedly stony clay-limestone soils and employing wholly natural viticulture (no sulphur or copper treatments) involving, for example, herbal infusions and whey.



VINIFICATION

Made from pure Verdejo grown in markedly stony clay-limestone soils and employing wholly natural viticulture (no sulphur or copper treatments) involving, for example, herbal infusions and whey.

Hand harvested; after a gentle pressing, the resulting untreated must was left to ferment spontaneously with its own wild yeasts and this took place at temperatures of between 18° and 24°.

Subsequent malo-lactic fermentation was also spontaneous (wild bacteria), and, after racking, the wine was left on its not so fine lees for between 4 and 5 months to be subsequently clarified and filtered 'respectfully'.

Bottled with a little natural carbon dioxide left in to afford a measure of natural protection, Noso was allowed to rest for three months before being allowed out, into the daylight, with no uncertain trepidation.

TASTING NOTES

Given its vinification method, when opening, it will display a most enjoyable modest spritz but this will dissipate after a couple of minutes in the glass.

This is a most singular offering whose creation has involved the accumulated wisdom of six generations of family winemaking; so please dispel in advance any pre-conceptions you may have – in other words do not expect a conventional Rueda.



75cl



8-10°C

FORMAT	CLOSURE	GROSS WEIGHT (kg)	HEIGHT (cm)	WIDTH (cm)	LENGTH (cm)	BARCODE
BOTTLE	BEES WAX	1,25	30,6	7,7	/	8437008963907
CASE	X6	7,5	8,5	32	52	8437008963853
PALLET	EUROPALLET 65	487,5	/	/	/	/