NOGARA

8 MONTHS LEES AGEING

Aromatic, silky and genuine.

The faithful expression of the Verdejo grape variety, fresh and fruity with light vegetal notes. Careful fermentation on its lees for at least 8 months gives the wine volume and balance without losing its natural freshness.

APPELATION OF ORIGIN
Rueda.

VINTAGE: 2024
It was a humid and not excessively warm vintage, marked by abundant rainfall in winter and spring followed by a dry summer, which allowed for excellent grape health. Light rains at the beginning of September slightly delayed the start of the harvest. The resulting wines show great aromatic intensity, structure, length, and a moderate alcohol level.

WINERY LOCATION
Puras village, located in the south of the province of Valladolid.

VINEYARD'S LOCATION
Centenary pre-phylloxera vineyards in the Segovia area, and 20-year-old vines in Puras.

TYPE OF SOIL
Irregular soils with excellent drainage in the higher layers; mainly poor, sandy and gravelly with a lot of pebbles. Some parts are also chalky and muddy with a mixture of gravel and boulders. In the lower layers, soils are strong and muddy, allowing water to be stored in order to be able to regulate the vines in the summer months.

VINEYARD AGE
Centenary bush vines and more than 20 y.o. trellis.

TYPE OF VINEYARD
Bush and trellis.

DATE OF HARVESTING
14th September.

VARIETIES
Verdejo (100%).

% ALCOHOL
13% .

WINEMAKER
Ricardo Velasco Pla.

WINEMAKING:
We select a part of centenary vineyards, which ferments and ages in oak barrels and foudres, and trellised vineyards, which ferment in stainless steel. After fermentation we leave the wine to rest on its own lees both in barrel and tanks for 8 months. Once we define by tasting that the wine reached its optimum point, we blend both components together to homogenise it and carry out a clarification and filtration process before bottling.

AGEING
Around 8 months agening on its lees, partially in French oak barrels and foudres and partially in stainless steel.

TASTING NOTES
Appearence: Medium straw-yellow colour denoting both its ageing on lees and barrels.
Nose: Very clean and aromatic nose. Notes of apple and pear with light vegetal hints, such as fresh fennel, characteristic of the varietal.
Palate: Elegant, complex and long on the palate. Fresh and creamy with a lingering, savoury and frank finish.

PAIRING
An ideal wine to accompany rice or pasta dishes, as well as salads and a wide variety of fish and seafood.



WINEinMODERATION
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