



VERY FINE VINOS
EXPORT MANAGEMENT

BODEGAS NODUS

Nodus Reserva de la Familia



TECHNICAL DATA



Type of Wine: Red Wine.
Appellation: D.O Utiel-Requena
Producer: Bodegas Nodus, S.L.U.
Technical Manager: Gonzalo Medina
Grape Varieties: 65 % Tempranillo, 20 % Cabernet Sauvignon & 15% Syrah. Alcohol Content: 13.5%

WINEMAKING PROCESS



Harvest category: Traditional
Vineyard names: Cabernet Sauvignon: Olla Miliciano
Syrah: Tabla del Viento
Tempranillo: del Mar
Manufacture Process: Traditional
Patiently macerated with grape skins at the end of the harvest, this wine spends 18 months maturing in French and American oak barrels, giving it a toasted, fruity character.

TASTING NOTES



Appearance: Claret with slate tone.
Aromas: Aromatic, smooth and persistent
Smokey, spicy tones.
Palate: On the palate Velvety and well-rounded with a pleasing finish.

FOOD PAIRING

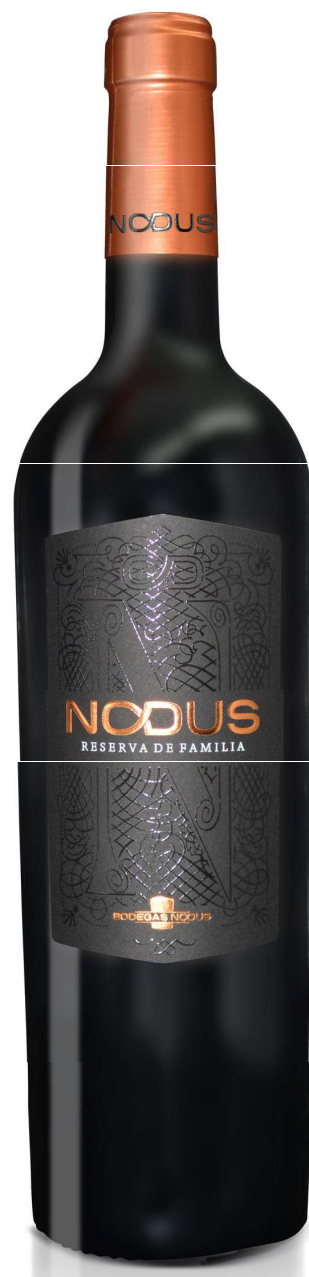


Pairing: Ideal for red meat, oily fish and stews as well as rice and pasta
Serving Temperature: 15-18oC

LOGISTICS



Presentation in carton of 6 bottles.
Bottle of 0,75 ml
Case weight: 8,12 kg
Cases per pallet: 96 cases/6 bottles -
800 kg Pallet: 120*80*150
Bottle Bar Code: 8437007174144



WINES