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WINE

Brand: NABOT
Type of wine: Single Vineyard
Origen: D.O.Ca. Rioja
Subregion: Rioja Alta

VITICULTURE

Grapes varieties: 80% Tempranillo+20%others
Vineyards: Sustainable- Over 100 years
Vineyard location: Gimileo
Vineyard training: Bush
Soil composition: Alluvial
Vineyard altitude: 450 m
Irrigation : No
Green harvest: No
Harvest date: October 22th
Type of harvest: Manual in 12 Kg crates

WINEMAKING

Destemmed: Yes
Grapes pressing: Yes, very soft
Prefermentative maceration: 4 days
Fermentation: Spontaneous and controlled.
Malolactic in barrels.
Barrel ageing: 17 months
Racking: Every 6 months by gravity
Type of oak: French, American, European
Oak toast: Intense
Filtered: No

CURIOSITY

The vineyard used is over 100 years. Field blend only produced in excellent vintages.

TASTING NOTES

Visual: Deep and dense black cherry color which stains the sides of the glass.

Aromas: Intense and complex. Black fruits appear as Kirsch or Maraschino. Ripe and fresh plum predominates. Chocolate, toffee notes and tobacco leaf memories. It has a mineral character. Balsamic herb nuances appear with rosemary and some smoky notes from the ageing, creating harmony, elegance, and balance

Taste: It is voluminous and full, with elegant and noble tannins with a nice sharp acidity to balance the palate. Hints of ripened black fruits, plum, liquorice and the pepper return. Long, intense, complex, and elegant.

GASTRONOMY

Serving suggestions: Good with grilled meat, duck a la orange, cheeks in wine, Mexican Mole, sirloin in pepper sauce, red meats, beans and pulses, mature and semi-mature cheese, game in red wine, steak tartare, Asian hot pot and so on.

Temperature of consumption: 17°C

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork