

TECHNICAL SHEET:

NOC COUPAGE 2017

NOC Coupage is the representative wine of Bodegas NOC, an unusual blend of the red varieties that make up its vineyard.

TASTING NOTES:

- Color: Bright cherry red color.
- Smell: Intense fruity aroma, with smoked and spicy notes.
- Taste: Structured, fleshy, balanced, elegant toasted and long finish.

PAIRING:

Ideal to combine with all kinds of meat, pasta, rice and stews
Service temperature 15-17°C.

VINEYARD:

- Located in Los Yebenes, Toledo.
- Surface of 4,8 ha of Tempranillo, 6,3 ha of Cabernet Sauvignon and 4,8 ha of Syrah.
- Gravel and clay soil.
- Altitude of 850 m.
- Slope 25%

WINEMAKING:

Night harvest so that the grapes arrive with maximum quality to the winery.
Manual selection and de-stemming of the grape, followed by its placement in a stainless steel tank. Pre-fermentative cold maceration, prior to alcoholic fermentation.

After the alcoholic fermentation, the wine is racked to old concrete jars where the malolactic fermentation takes place. After this, the wine is racked to French oak barrels where it will rest until bottled



VARIETY:

Cabernet Sauvignon / Petit Verdot /Syrah / Tempranillo

AGING:

12 months in French oak barrels

APPELLATION:

I.G.P. Vino de la Tierra de Castilla

COUNTRY OF ORIGIN:

Spain

HARVEST DATE:

Different days/09-10/2017

VINEYARD YIELD:

7.000 kg/ha

ALCOHOLIC GRADE:

14,0%

TOTAL ACIDITY:

5,4 g/l tartaric

BOTTLING DATE:

27/02/2020

PRODUCTION:

7.000 cases / 700 Magnum

PACKAGING:

6 bottle per case

RESIDUAL SUGARS:

<1,5 g/l