

TECHNICAL SHEET:

NOC TEMPRANILLO 2019

C/ Orgaz, 12, 45460
Manzaneque (Toledo)

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Great Tempranillo that offers the complexity demanded by the most exigent palates, combining to perfection the fruit, structure and toast of French oak

TASTING NOTES:

- Colour: Intense red cherry.
- Smell: Ripe red fruit with spicy and smoky notes.
- Flavour: Balanced, structured, elegant, meaty, fruity and with long finish.

PAIRING:

Ideal to combine with red and game meats, stews, cold meat and cured cheeses
Service temperature between 15-17°C

VINEYARD:

- Located in Manzaneque, Toledo.
- Altitude of 750m.
- Sand and limestone soil.
- Surface of 8,4ha.
- Slope 1%.

WINEMAKING:

Night harvesting and manual selection.
Alcoholic fermentation in stainless steel tank and malolactic fermentation in old concrete jars.
Wine aging in new French oak barrels until bottled.



VARIETY:

100% Tempranillo

AGING:

16 months in French oak barrels

APPELLATION:

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

COUNTRY OF ORIGIN:

Spain

HARVEST DATE:

27/09/2019

VINEYARD YIELD:

7.500 kg/ha

ALCOHOLIC GRADE:

14,5%

TOTAL ACIDITY:

5,0 g/l tartaric

BOTTLING DATE:

25/07/2022

PRODUCTION:

2.200 cases / 300 magnum / 50 Jeroboam

PACKAGING:

6 bottles per case

RESIDUAL SUGARS:

<1,5 g/l